

Japan's Abe assassinated

Former Prime Minister Shinzo Abe shot twice while giving speech. **NEWS, PAGE 4**

Russia-Ukraine war

U.S. to send another \$400M in military equipment to Ukraine. **NEWS, PAGE 4**

Surprising gain

U.S. employers added 372,000 jobs in June; Fed likely to raise rates again. **NEWS, PAGE 6**

Becoming sunny



Clouds giving way to sunshine; high of 85. **SPORTS, PAGE 8**

Hartford Courant

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SATURDAY, JULY 9, 2022

Biden signs abortion access order

Condemns 'extreme' high court majority for its ruling on Roe

By Seung Min Kim,
Zeke Miller and Chris Megerian
Associated Press

WASHINGTON — President Joe Biden on Friday condemned the "extreme" Supreme Court majority that ended a constitutional right to abortion and delivered an impassioned plea for Americans upset by the decision to "vote, vote, vote" in November. Under mounting pressure from fellow Democrats to be more forceful in response to the ruling, he signed an executive order to try to protect access to the procedure.

The actions Biden outlined are intended to head off some potential penalties that women seeking abortion may face after the ruling, but his order cannot restore access to abortion in the more than a dozen states where strict limits or total bans have gone into effect. About a dozen more states are set to impose additional restrictions.

Biden acknowledged the limitations facing his office, saying it would require an act of Congress to restore nationwide access to the way it was before the June 24 decision.

"The fastest way to restore Roe is to pass a national law," Biden said. "The challenge is go out and vote. For God's sake there is an election in November!"

Biden's action formalized instructions to the Departments of Justice and Health and Human Services to push back on efforts to limit the ability of women to access federally approved abortion medication or to travel across state lines to access clinical abortion services.

His executive order also directs agencies to work to educate medical providers and insurers about how and when they are required to share privileged patient information with authorities — an effort to protect women who seek or obtain abortion services. He is also asking the Federal Trade Commission to take steps to protect the privacy of those seeking information about reproductive care online and establish a task force to coor-

Turn to Abortion, Page 2



President Biden signs an executive order on Friday to protect abortion access with Vice President Kamala Harris looking on. **ALEX WONG/GETTY**



Doreen Coleman, mother of Randy Cox, takes part in a march for justice Friday in New Haven. Cox was paralyzed when he was injured while being transported in a police van after an arrest June 19. **CLOE POISSON/SPECIAL TO THE COURANT**

MARCH FOR JUSTICE

March held in support of paralyzed man

Protestors allege police brutality, demand accountability for June 19 incident



Doreen Coleman, mother of Richard "Randy" Cox, stands on the steps of New Haven Superior Court on Friday. **DOUGLAS HOOK/HARTFORD COURANT**

Family asking for federal civil rights charges against officers

By Mike Mavredakis
Hartford Courant

NEW HAVEN — Civil rights attorneys and the family of Randy Cox, a man paralyzed while being transported by New Haven police, announced during a press conference on Friday that they are seeking federal civil rights charges against the officers involved.

The family and attorneys believe the New Haven Police Department officers who were

tasked with handling Cox's transport to a detention facility were in "clear violation of the 4th, 8th and 14th Amendment" to the U.S. Constitution.

"When a person is in their custody, they are in their care," civil rights attorney Ben Crump said before Cox's family and their legal team were set to meet with Department of Justice officials.

Crump said the legal team is

Turn to Charges, Page 3

By Ed Stannard
Hartford Courant

For the second week in a row supporters of Richard "Randy" Cox protested what they alleged was police brutality with a march through downtown New Haven.

This time hundreds of people started at the Dixwell Community "Q" House and walked to the steps of the Police Department, 1.7 miles away. Cox was watching from his bed at Yale New Haven Hospital.

"He's nodding and crying and wants to say thank you to everybody," said nationally known civil rights attorney Ben Crump. "Thank you all for blessing his heart."

Cox was paralyzed from the neck down June 19 after he was arrested at a block party on Lilac Street in the Newhallville section, handcuffed and put into a police transport van.

He was charged with criminal possession of a weapon and other charges.

During the ride to 1 Union Ave. Officer Oscar Diaz suddenly braked, and Cox slid off the bench and slammed his head against the front of the compartment.

His lawyers and family have said he broke his neck, cannot talk because he's intubated and cannot care for himself at all.

"I'm a mom of two Black small children [and] I don't want this happening to them," said Twoni Wright, who joined the march.

She said her children, both boys, are 9 and 6.

"You got to be the change you want to see," she said.

Ian Morales of Middletown, national minister of defense for the Young Lords group, said he wants justice "where these same issues keep popping up over and over again. The common

Turn to Rally, Page 3

Developers go on West Hartford buying spree

They say their purchase of six buildings could lead to less expensive rentals

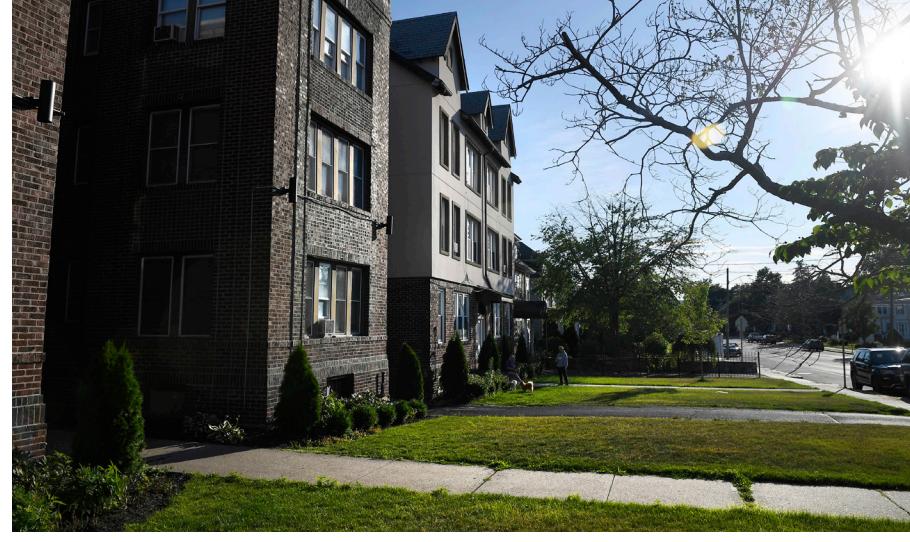
By Kenneth R. Gosselin
Hartford Courant

WEST HARTFORD — The partners redeveloping a former West Hartford convent into upscale rentals are betting their purchase of six apartment buildings elsewhere in town will give potential tenants another less expensive housing option.

Lexington Partners and LAZ Investments, both based in Hartford and partners in the One Park convent conversion, plan to spend \$4 million on upgrades at 771, 773, 839 and 843 Farmington Ave. as well as 415 and 577 Prospect Ave.

The 121 apartments, which were purchased for \$22.9 million and built between 1917 and 1954, will get new cabinetry, new appliances, tile backsplashes

Turn to Apartments, Page 2



Two apartment buildings, at 771 Farmington Ave., left, and 773 Farmington Ave. are two of a half dozen buildings along Farmington and Prospect avenues in West Hartford that have been acquired by Lexington Partners and LAZ Investments, both based in Hartford.

JESSICA HILL/SPECIAL TO THE COURANT

Bradley International gets \$20 million for upgrades

Bradley International Airport is getting a \$20 million boost from the massive federal infrastructure package that will help fund the construction of a \$185 million facility where checked bags will undergo security inspections. **Connecticut, Page 1**

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FROM PAGE ONE**Apartments**

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— and highlight existing wood floors. Landscaping will be crucial to improving "curb appeal."

Martin J. Kenny, Lexington's founder and chief executive, said there will be the feel of One Park inside the apartments but there won't be the emphasis on amenities and all the "bells and whistles."

So, a two-bedroom apartment at One Park, where the first units could begin leasing in the spring, could rent in the mid-\$2,000s a month. The rents at the older but renovated apartments could come in between \$400 and \$600 less a month.

"We've got options now," Kenny said. "We can attract someone who might not be able to afford One Park. We've got properties that we can show them that can fit."

Those options may be limited, however, because occupancy across the six buildings now stands at 96%.

The rents at the six buildings would come closer in line with the town's push for more rents accessible to a broader range of incomes. New, upscale apartment construction in West Hartford Center is expected to test the upper limits of asking rents. The Farmington Avenue properties in the six-building deal are within three blocks of the center.

At One Park on Park Road, the West Hartford town council approved a rare development tax



The apartment buildings at 839 Farmington Ave., left, and 843 Farmington Ave. were among six apartment buildings in West Hartford purchased for \$22.9 million by Lexington Partners and LAZ Investments, both based in West Hartford. **JESSICA HILL/SPECIAL TO THE COURANT**

break in exchange for "affordable units," which account for 10% of the 292 apartments, being offered for 20 years, instead of 10.

According to Kenny, average rents in West Hartford have risen 17% in the last year. Existing tenants in the six buildings could face rent increases, if property values were to rise with the renovations, but those decisions would be made on a "case-by-case" basis, Kenny said.

Renovations will be done unit-by-unit as tenants move out of their apartments, said Joe Beaujouin, Lexington's senior vice president of acquisitions and asset management.

Economists worry that price inflation — the highest in 40 years — could push the country's economy into recession. But Kenny said rental housing will become an even more popular option, if the country dips into recession.

"A lot more people are renters than renters by choice," Kenny said.

Lexington, a decades-long developer in and around Hartford, and LAZ Investments, an arm of parking giant LAZ Parking and its founder Alan Lazowski, have been close collaborators in recent years.

In downtown Hartford, where Lexington now manages 600 rentals, the partners are part of a team redeveloping upper-floor office

space on the south side of Pratt Street into rentals.

In late 2020, Lexington and LAZ Investments purchased a 50% stake in four downtown apartment projects: Spectra on the Park on Trumbull Street opposite Bushnell Park; Spectra Pearl, which includes two buildings at 101 and 111 Pearl; and Spectra Plaza, the former Sonesta Hotel on Constitution Plaza.

Lexington has been expanding its rental management business, now owning and managing more than 3,650 apartments on the East Coast.

The greater Hartford market has added thousands of rental units in the last decade. In downtown Hartford alone, 2,900 new apartments have been added or are now in construction.

Kenny said he still remains bullish about the region's apartment market. He does see the need for pacing of new apartments being added in downtown Hartford to ensure demand keeps up with rental supply.

For instance, he said he believes the city must see how leasing unfolds with the hundreds of units coming on the market before the Capital Region Development Authority moves ahead with Bushnell South on the parking lots east of the Bushnell Center for the Performing Arts. The first phase alone could add 250 to 350 housing units, though construction could be a year or more away.

Kenneth R. Gosselin can be reached at kgosselin@courant.com.

Abortion

from Page 1

dinate federal efforts to safeguard access to abortion.

Biden is also directing his staff to line up volunteer lawyers to provide women and providers with pro bono legal assistance to help them navigate new state restrictions.

The order comes as Biden has faced criticism from some in his own party for not acting with more urgency to protect women's access to abortion. The court's decision in Dobbs v. Jackson Women's Health Organization overturned the landmark 1973 Roe v. Wade ruling.

Since the decision, Biden has stressed that his ability to protect

abortion rights by executive action is limited without congressional action, and stressed that Democrats do not have the votes in the current Congress to do so.

"We need two additional pro-choice senators and a pro-choice House to codify Roe," he said.

Biden for the first time last week announced his support for changing Senate rules to allow a measure to restore nationwide access to abortion to pass by simple majority, rather than the usual 60-vote threshold required to end a filibuster. However, at least two Democratic lawmakers have made clear they won't support changing Senate rules.

He predicted women would turn

out in "record numbers" in frustration over the court's decision, and said he expected "millions and millions of men will be beside them."

On Friday, he repeated his sharp criticism of the Supreme Court's reasoning in striking down what had been a half-century constitutional right to abortion.

"This was not a decision driven by the Constitution," Biden said. He accused the court's majority of "playing fast and loose with the facts."

He spoke emotionally of a 10-year-old Ohio girl reported to have been forced to travel out of state to terminate a pregnancy after being raped, noting that some states have instituted abortion bans that

don't have exceptions for cases of rape or incest.

"A 10-year-old should be forced to give birth to a rapist's child?" he nearly shouted. "I can't think of anything more extreme."

Biden added that in the November congressional elections, "The choice we face as a nation is between the mainstream or the extreme."

His directions to the Justice Department and HHS push the agencies to fight in court to protect women, but the order conveys no guarantees the judicial system will take their side against potential prosecution by states that have moved to outlaw abortion.

NARAL Pro-Choice America President Mini Timmaraju called

Biden's order "an important first step in restoring the rights taken from millions of Americans by the Supreme Court."

But Lawrence Gostin, who runs the O'Neill Institute for National and Global Health at Georgetown Law, described Biden's plans as "underwhelming."

"There's nothing that I saw that would affect the lives of ordinary poor women living in red states," he said.

Gostin encouraged Biden to take a more forceful approach toward ensuring access to medication abortion across the country and said Medicaid should consider covering transportation to other states for the purposes of getting abortions.

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LOTTERY

Friday, July 8

PLAY 3 DAY
0 0 6 WB: 0

PLAY 4 DAY
8 5 6 0 WB: 0

The late lotto numbers were not drawn in time for this edition. For results, please visit courant.com/lottery.

THURSDAY'S LATE NUMBERS

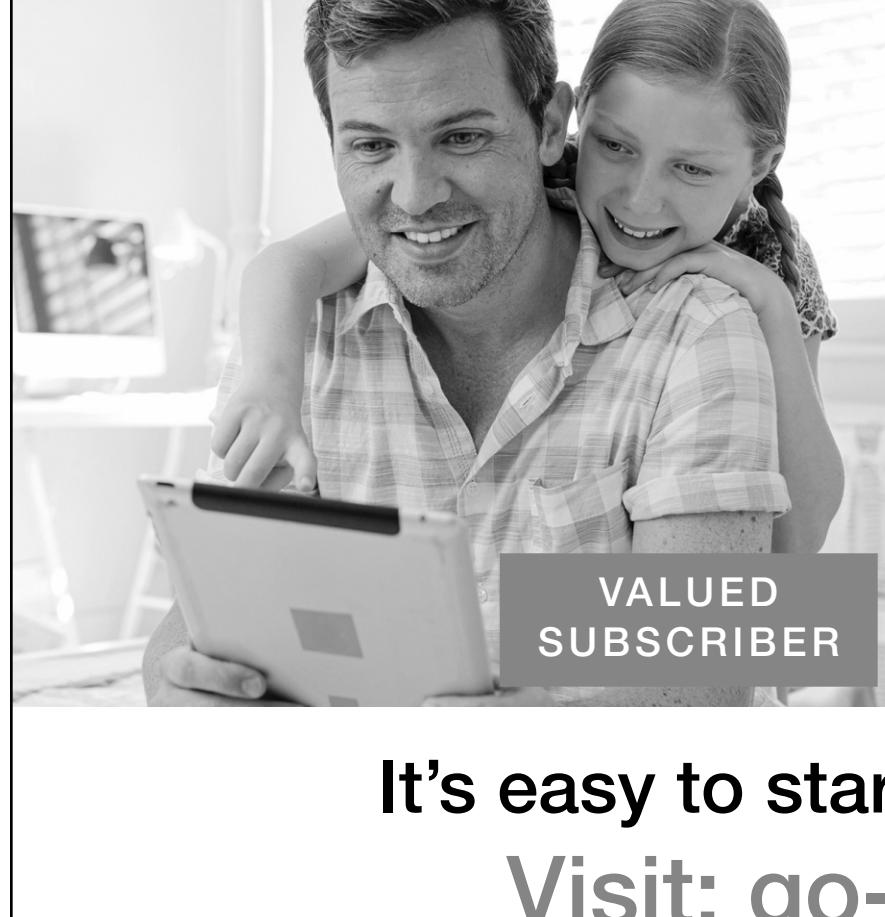
PLAY 3 NIGHT
2 7 7 WB: 8

PLAY 4 NIGHT
0 6 0 0 WB: 4

CASH 5
2 17 20 23 35

LUCKY FOR LIFE
2 28 33 34 43 LB: 16

Tuesday's est. Lotto jackpot: \$1.5 million
Tonight's est. Powerball jackpot: \$48 million

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FROM PAGE ONE



Civil rights attorney Ben Crump on Friday holds up a poster with a photograph of Randy Cox during a march for justice for Cox, who was paralyzed when he was injured while being transported in a police van after an arrest June 19. The Cox family, Crump and the NAACP were joined by several hundred people as they marched from the Stetson Library to the New Haven police department. CLOE POISSON PHOTOS/SPECIAL TO THE COURANT

Rally

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phrase is 'When will it stop?'

He said it didn't matter whether police were white, Black or brown.

"To me, this isn't about color," Morales said. "It's about making sure the police are accountable for their actions and to their communities."

Angela Fernandez-Ayala of New Haven said she was marching "to help make a difference in the world, by helping to fight for what's right."

Cox's brother, Jerry "Jeff" Brown, flew up from Florida to join his mother and sisters.

"I can barely say anything because you guys just got my heart pouring right now, feeling the love from you guys," Brown said. "We really appreciate it. You guys supported us and our brother."

"We love you guys and thank you so much."

Brown said when he visited his brother "it broke my heart because I've been a nurse for 22 years and I've seen a lot of things, and you'd never think that it could hit your house. It's different when it hits your house."

"I told him, 'You fight in here. We're going to fight out there,'"



Scot Esdale, center, president of the Connecticut NAACP, carries a banner as he and other activists lead a march for justice for Randy Cox.

"We really appreciate it. You guys supported us and our brother. We love you guys and thank you so much."

— Jerry "Jeff" Brown, Randy Cox's brother

he said.

Brown said he heard Mayor Justin Elicker and Police Chief Karl Jacobson say "they're going to put a new procedure in place. They will update a few procedures. They will do a new initiative and make a rule, but on behalf of me and my family, we don't want no more rules. We don't want no more procedures."

He said what they want is accountability.

Elicker and Jacobson attended the rally but did not speak.

Crump said for many Cox is a hashtag, a cause or a legal case, but, he said, "Randy Cox is real. So when you think about your children, think about Miss Doreen [Coleman] and what that mother's going through. She's going through something no mother wants to ever go through."

Crump added, "It's supposed to be as she passes an age that her son Randy can take care of her. But because of the actions and inactions of the New Haven Police Department, she has to wait on her baby boy like an infant. ... He can't wipe his tears, he can't brush his teeth, he can't scratch an itch."

"This is real. It's very painful."

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Charges

from Page 1

looking closely at possible civil rights violations and possible negligence on the part of the officers. He called it a "textbook" case of deliberate indifference, which the 8th Amendment safeguards against after *Estelle v. Gamble*, 1976.

The family and legal team also planned a March for Justice on Friday, starting at Stetson Library.

The family said they were glad that New Haven police put in new policies on Thursday to combat future incidents. The new policies also included bystander and situational defusion trainings.

LaToya Boomer, Cox's sister, said they should not have needed them.

"This is ridiculous that we even have to do all this," Cox's other sister, LaQuavious LeGrant, said.

New Haven Mayor Justin Elicker agreed with the family. He said that the policies are important, but real change needs to happen in the form of cultural change within the department.

"At the end of the day, this is much, much bigger than just policies," Elicker said.

Cox was in the back of a police transport van in handcuffs and unrestrained when Officer Oscar Diaz, who was driving, made a sudden stop to avoid a crash. Cox was thrown into the wall of the vehicle headfirst.

Despite pleas from Cox, Diaz drove him to the detention facility rather than wait for medical assistance to arrive. He was then processed and put into a cell by officers despite telling them he was unable to move, according to video of the incident.

Cox was then transported to Yale New Haven Hospital where he underwent neck surgery.

The New Haven Police Department placed five officers on paid administrative leave after the inci-



The mother of Richard "Randy" Cox, Doreen Coleman stands on the steps of New Haven Superior Court on Friday with daughters Latoya Boomer and LaQuavious LeGrant. Representing the family is Attorney Ben Crump, a civil rights lawyer best known for his representation in high-profile cases.

DOUGLAS HOOK/HARTFORD COURANT

dent, including Diaz, Sgt. Betsy Segui, Officer Ronald Pressley, Officer Jocelyn Lavandier and Officer Luis Rivera.

According to his family, Cox is in the hospital paralyzed from the chest down. His attorneys said he is having trouble talking and breathing. They said he can mouth words, but air struggles to come out.

Cox was on a breathing tube, but it was removed. He now has

a tracheostomy in his throat, according to attorney R.J. Weber. A tracheostomy is an opening in the windpipe used to help deliver oxygen to the lungs for patients with trouble breathing.

There has not been an update on his long-term prognosis, Weber said Friday.

Crump and New Haven Police Chief Karl Jacobson visited Cox in the hospital on Wednesday.

"It's tragic, it's unacceptable from the perspective of our commitment to the community but it is also unacceptable as a human being for this to have happened," Elicker said.

Elicker said he has spoken with several New Haven police officers since the incident, and every officer he's spoken to has said it was unacceptable.

"We all have the same goal here, our goal is to ensure justice for

Randy," Elicker said.

The state is conducting an ongoing criminal investigation and then there will be an internal investigation into the incident after the state's has concluded, Elicker said.

Elicker said he was confident "we will do the right thing to hold the officers accountable."

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WORLD & NATION

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Japan's ex-leader Abe assassinated

Police say gunman confessed and used homemade firearm

By Mari Yamaguchi, Chisato Tanaka and Foster Klug
Associated Press

NARA, Japan — Former Prime Minister Shinzo Abe was assassinated Friday on a street in western Japan by a gunman who opened fire on him from behind as he delivered a campaign speech — an attack that stunned a nation with some of the strictest gun control laws anywhere.

The 67-year-old Abe, who was Japan's longest-serving elected leader when he resigned in 2020, collapsed bleeding and was airlifted to a nearby hospital, although he was not breathing and his heart had stopped. He was pronounced dead after receiving massive blood transfusions, officials said.

Nara Medical University emergency department chief Hidetada Fukushima said Abe suffered major damage to his heart, along with two neck wounds that damaged an artery. He never regained his vital signs, Fukushima said.

Police at the shooting scene arrested Tetsuya Yamagami, 41, a former member of Japan's navy, on suspicion of murder. Police said he used a gun that was obviously homemade — about 15 inches long — and they confiscated similar weapons and his personal computer when they raided his nearby one-room apartment.

Police said Yamagami was responding calmly to questions and had admitted to attacking Abe, telling inves-



Mourners pray at a makeshift memorial Friday where former Prime Minister Shinzo Abe was fatally shot while campaigning for other politicians in Nara, Japan. Abe resigned in 2020 as the nation's longest-serving elected leader. YUICHI YAMAZAKI/GETTY

tigators he had plotted to kill him because he believed rumors about the former leader's connection to a certain organization that police did not identify.

Dramatic video from broadcaster NHK showed Abe standing and giving a speech outside a train station ahead of Sunday's parliamentary election. As he raised his fist to make a point, two gunshots rang out, and he collapsed holding his chest, his shirt smeared with blood as security guards ran toward him. Guards then leaped onto the gunman, who was forced facedown



on the pavement, and a double-barreled weapon was seen nearby.

Prime Minister Fumio Kishida and his Cabinet ministers hastily returned to Tokyo from campaign events elsewhere after the shooting, which he called "dastardly and barbaric." He pledged that the election, which chooses members for Japan's less-powerful upper house of parliament, would go on as planned.

"I use the harshest words to condemn (the act)," Kishida said, struggling to control his emotions. He said the government would

review the security situation, but added that Abe had the highest protection.

Even though he was out of office, Abe was still highly influential in the governing Liberal Democratic Party and headed its largest faction, Seiwakai, but his ultranationalist views made him a divisive figure to many.

Opposition leaders condemned the attack as a challenge to Japan's democracy. Kenta Izumi, head of the top opposition Constitutional Democratic Party of Japan, called it "an act of terrorism" and said it "tried to quash the freedom of speech ... actually causing a situation where (Abe's)

speech can never be heard again."

Flowers were placed at the shooting scene in Nara.

When he resigned as prime minister, Abe blamed a recurrence of the ulcerative colitis he'd had since he was a teenager. He said then it was difficult to leave many of his goals unfinished, especially his failure to resolve the issue of Japanese abductees years ago by North Korea, a territorial dispute with Russia, and a revision of Japan's war-renouncing Constitution that was made difficult because of poor public support.

That ultranationalism riled the Koreas and China, and his push to create what

he saw as a more normal defense posture angered many Japanese.

Loyalists said his legacy was a stronger U.S.-Japan relationship that was meant to bolster Japan's defense capability. But Abe made enemies by forcing his defense goals and other contentious issues through parliament, despite strong public opposition.

Abe was groomed to follow in the footsteps of his grandfather, former Prime Minister Nobusuke Kishi. His political rhetoric often focused on making Japan a "normal" and "beautiful" nation with a stronger military and bigger role in international affairs.

Tributes to Abe poured in from world leaders, with many expressing shock and sorrow. President Joe Biden praised him, saying "his vision of a free and open Indo-Pacific will endure. Above all, he cared deeply about the Japanese people and dedicated his life to their service."

He became Japan's youngest prime minister in 2006, at age 52, but his overly nationalistic first stint abruptly ended a year later, also because of his health.

When he returned to office in 2012, Abe vowed to revitalize the nation and get its economy out of its deflationary doldrums with his "Abenomics" formula, which combines fiscal stimulus, monetary easing and structural reforms.

He won six national elections and built a solid grip on power, bolstering Japan's defense role and capability and its security alliance with the U.S. He also stepped up patriotic education at schools and raised Japan's international profile.

Abe's slaying a shock in virtually gun-free nation

Due to strict laws, firearms violence an extreme rarity

By Yuri Kageyama
Associated Press

TOKYO — The assassination of former Prime Minister Shinzo Abe in broad daylight Friday shocked a world that has come to associate Japan with relatively low crime and strict gun control.

Abe was shot in the back while campaigning in the city of Nara for parliamentary candidates two days before the election, and died at a hospital.

The suspect apparently circumvented the nation's ultra-tight gun regulations by building his own weapon. Police said the 15-inch device was obviously homemade, and one expert compared it to a muzzle-loading gun. Authorities confiscated similar weapons when they raided the suspect's nearby one-room apartment.

The motive of the man, who was taken into custody at the scene, remained unclear.

Fatal gun violence is virtually unheard of in Japan, and most Japanese go through life without ever handling

or even seeing a real gun. Stabbings are more common in killings.

Expressing a common reaction, Erika Inoue, a 25-year-old designer in Tokyo, said the gun violence was hard to process.

"The shooting part is confusing," she said. "There are guns? In Japan?"

Japan's firearms law states that, in principle, guns are not permitted in the country. There are exceptions for guns used in hunting, but the process of getting a license is time-consuming and expensive, so very few people go through the hassle.

A person must pass 12 steps before purchasing a firearm, starting with a gun-safety class and then passing a written exam administered three times a year. A doctor must sign off on the gun buyer's physical and mental health. Other steps include an extensive background check and a police inspection of the gun safe and ammunition locker required for storing firearms and bullets.

Passing those hurdles will allow a license holder to shoot at clay targets. Hunting requires an additional license.

Importing guns into Japan is also illegal. The same rules apply to some kinds

of knives and certain other weapons, like crossbows.

The shooting was all the more shocking because before Friday, even the idea of a political murder seemed like a relic of a long-gone era.

Tempers rarely run high in Japan's famously sedate politics. Parliamentary debates usually don't move beyond catcalls and faux outrage and even the ultra-right-wing groups that regularly prowl city streets in black vans, blaring political propaganda, are viewed as more of a nuisance than a threat to public safety.

Major universities have rifle clubs, and Japanese police are armed, but gun ownership rights have been a distant issue for decades. Even police rarely resort to firing their pistols.

With a population of 125 million, the country had just 10 gun-related criminal cases last year, resulting in a single death and four injuries, according to police. Eight of those cases were gang-related.

Tokyo had zero gun incidents, injuries or deaths that same year, although 61 guns were seized there.

"Japanese people are in a state of shock," said Shiro Kawamoto, professor at the College of Risk Management at Nihon University in

Tokyo.

"This serves as a wake-up call that gun violence can happen in Japan, and security to protect Japanese politicians must be re-examined," Kawamoto said. "To assume this kind of attack will never happen would be a big mistake."

Abe's security team may face serious questions. But because such attacks are extraordinary in Japan, relatively light security is the norm, even for former prime ministers. The last high-profile shooting occurred in 2019, when a former gang

member was shot at a karaoke venue in Tokyo.

The weapon used in the attack on Abe was probably a "craft-made" firearm, according to N.R. Jenzen-Jones, the director of Arma

ment Research Services, a specialist arms investigation

firm.

"Firearms legislation in Japan is very restrictive, so I think what we're seeing here, with what's probably a muzzle-loading weapon, is not just an attempt to circumvent the control of firearms, but also the strict control of ammunition in

Japan," he said.

In recent weeks, Japanese media watched the spate of mass shootings in the United States with a mix of disbelief and confusion. Unlike the United States, where gun rights are a constant topic of debate, firearms are rarely discussed in Japanese political circles.

Mass killings — in the rare instances when they occur — usually do not involve guns. Instead, perpetrators resort to arson or stabbings.

The New York Times contributed.

US to send Ukraine more military equipment

By Lolita C. Baldor
Associated Press

WASHINGTON — The U.S. will send another \$400 million in military equipment to Ukraine, including four more advanced rocket systems, a senior defense official said Friday, in an effort to bolster Ukrainian efforts to strike deeper behind Russian frontlines in the eastern Donbas region.

The defense official said that the eight High Mobility Artillery Rocket Systems, or

HIMARS, that were previously sent are still being used by Ukraine forces in the fight. This will give them added firepower to help hit Russian command and control nodes, logistics capabilities and other systems that are further back behind the battlefield. A senior military official said at least 100 Ukrainian troops have been trained on the launchers. Both officials spoke on condition of anonymity to discuss details not yet made public.

Meanwhile, top diplomats from the world's richest and largest developing nations failed to find common ground Friday over Russia's war in Ukraine. Meeting in Bali, the Group of 20 foreign ministers heard an emotional plea for unity and an end to the war from their Indonesian host.

Yet, consensus remained elusive amid deepening splits driven by China and Russia on one side and the United States and Europe on the other.



Ukrainian President Volodymyr Zelenskyy, right, looks at a map on Friday during a visit with army troops stationed in the Dnipro region. UKRAINIAN PRESIDENTIAL PRESS SERVICE

WORLD & NATION

Biden to push Mideast security ties

Upcoming trip set to focus on Arab and Israeli coordination

By Ellen Knickmeyer and Josef Federman
Associated Press

WASHINGTON — Once-unthinkable coordination between Israeli and Arab militaries is in the spotlight as Joe Biden makes his first Middle East trip as president, heightening debates over whether the U.S.-backed initiative between former enemies strengthens defenses against Iran or makes a regional war more likely.

Israeli-Arab security overtures have multiplied since the 2020 Abraham Accords negotiated under the Trump administration normalized relations between Israel and four Arab League nations. They have grown further since the Pentagon switched coordination with Israel from U.S. European Command to Central Command, or CENTCOM, last year. The move grouped Israel's military with former Arab opponents, including Saudi Arabia and other nations that have yet to recognize Israel.

Encouraging Arab nations to strengthen security ties and overall relations with Israel is one of the aims of Biden's travels to Israel and Saudi Arabia next week, National Security Council spokesman John Kirby said Thursday.

Already this year, Gulf Arab princes and other dignitaries watched from the deck of a warship as the U.S. launched training that had Israeli frogmen, sailors and defense technology splashing through the Red Sea in one of the increasing Israeli exercises alongside U.S. and Arab militaries.

An Israeli liaison officer is to be assigned to U.S. 5th Fleet headquarters in Bahrain, a Gulf nation that recognized Israel only in 2020. Arab and Israeli



Salman bin Hamad Al Khalifa, right, crown prince and prime minister of Bahrain, looks on as Vice Adm. Brad Cooper, commander of U.S. Naval Forces Central Command, salutes in January. SPC.1ST CLASS MARK THOMAS MAHMOD/U.S. CENTRAL COMMAND

defense officials increasingly consult around the region, exploring areas for security coordination and how to align the expertise, intelligence and weapons to implement it.

Republican and Democratic lawmakers introduced legislation in June that would direct the Pentagon to shape a joint air defense system for Israel and Arab nations against Iranian ballistic missiles and drones.

Kirby said this week that the U.S. is stressing coordination of regional air defense systems as an early step in the alliance "so there really is effective coverage to deal with Iran."

CENTCOM members also are working together on maritime security, an Israeli official said, speaking on condition of anonymity to discuss the still largely behind-the-scenes Arab and Israeli security consultations. The idea is that CENTCOM can coordinate

among these nations and "realize that vision of having regional defense," the Israeli official said.

Biden has defended his upcoming meeting with Saudi rulers he had once shunned because of human rights abuses by saying he is acting partly at Israel's request.

The Arab-Israeli security coordination is deepening frustrations of Palestinians, who already feel they were sold out by the Abraham Accords, which did nothing to end Israeli occupation.

American officials until now have given few details of the budding Israeli-Arab cooperation, mindful that Arab publics may oppose embracing a long-time enemy. The Pentagon declined a request for comment on this story. The Saudi embassy in Washington did not immediately respond to requests for comment.

For Arab and Israeli leaders, "the No. 1 motivator

is the common threat they both perceive from Iran and Iranian proxies," said Daniel Shapiro, a former ambassador to Israel and an advocate of the emerging coalition between Israel and individual Arab nations.

Especially to the extent Saudi Arabia comes on board, the security ties under CENTCOM raise prospects of a "truly unified Sunni Arab coalition to stand with Israel" against Shiite-led Iran, Shapiro said.

Israel considers Iran its greatest enemy, citing its nuclear program, military activities and support for hostile militant groups.

Gulf Arab states allied to the U.S. long have been wary of Iran's support of militias and proxies. While lacking American-made sophisticated weaponry, Iran has an unmatched arsenal of ballistic missiles, drones and other arms.

Promoting greater regional integration with Israel's modern military

could soothe Saudi and Emirati complaints that the U.S. is not doing enough to protect them from Iran. It potentially accustoms Arab nations to working with Israel, despite Israel's failure to reach the kind of political resolution with the Palestinians that Arab nations long demanded as a condition for recognizing Israel.

The U.S. also hopes the coordination will mean that regional actors will take more responsibility for their own security, allowing the U.S. to ease its decades-long safeguarding of Arab oilfields and turn more attention to Russia and China.

And in the short term of U.S. elections, the effort helps the White House emphasize the security aspect of a potentially humbling presidential trip that's intended partly to appeal to Saudi Arabia and other Arab countries for more oil, with no guarantee of success.

Opponents accuse Israel of exaggerating the Iranian threat.

"They want to get recognition from Arab states," said Vali Nasr, an Iran and Middle East expert at the Johns Hopkins School of Advanced International Studies, and a former adviser to the Obama administration. "And Iran is their ticket to that."

Nasr said the risks include igniting Middle East hostility by uniting and enabling the most hawkish enemies of Iran, including Israel and the United Arab Emirates, and by allowing the deep grievances underlying Israeli-Palestinian hostility to fester.

The coordination "looks like the U.S. is handing off security to Israel in order to focus on Ukraine and China," Nasr said. He said this could backfire by inflaming regional tensions that draw the United States back in.

Even stronger warnings came from now-Secretary of State Antony Blinken, in a 2017 article against President Donald Trump's promotion of an "Arab NATO." A Sunni Arab security alliance "could potentially pull the United States into the sectarian struggle between Sunni and Shia," Blinken wrote.

The current initiative under CENTCOM is no Arab NATO, and instead promotes coordination among Israel and Arab partners to counteract threats from Iran, a U.S. official said, speaking under condition of anonymity to discuss the security alliance.

An open working relationship with Saudi Arabia would be a big prize for Israel in its increasing regional integration. Saudi Arabia has been most reticent publicly about any cooperation with Israel.

Observers and advocates on all sides of the security partnerships said they expect no big breakthroughs during Biden's trip.



Greece is among several European countries to recently emerge as coronavirus hot spots. Above, people at a sidewalk cafe in Athens. ANGELOS TZORTZINIS/THE NEW YORK TIMES

Officials: Omicron subvariants driving case surge in Europe

By Adeel Hassan, Isabella Kwai and Carly Olson
The New York Times

The rapidly spreading omicron subvariants known as BA.4 and BA.5 are driving a summertime surge of the coronavirus in Europe, health officials say, after most COVID-19 policies were removed in spring and a more relaxed approach to the pandemic has become the norm during the warmer months.

Known cases in Europe rose to 57 per day per 100,000 as of Wednesday from 33 cases per 100,000 just two weeks earlier, according to the Center for Systems Science and Engineering at Johns Hopkins University. The roughly 70% increase is the sharpest of any region of the world over the same period.

BA.4 and BA.5 appear to be able to evade some antibodies from previous infections and vaccines, but research suggests the subvariants do not seem to cause more severe disease. BA.5 is already dominant on its own among new U.S. cases, according to federal estimates.

Dr. Michael Ryan, the executive director of the World Health Organization's Health Emergencies Program, said Wednesday that the wave hitting Europe now could be worse than it seems and pointed to what he called "almost a collapse in testing" that could be obscuring the true spread of the virus.

Ryan added while many European countries have seen an uptick in hospitalizations, "what we're not seeing is an increase in intensive care unit admissions, so the vaccines are still very much working."

While much of the world has dropped mandatory pandemic safety measures, a few areas have reversed course. On Friday, the Mediterranean island of Cyprus reinstated indoor mask mandates. And on Monday, France's fifth-largest city, Nice, will require masks on public transportation, which goes further than the central government's recommendation.

On the other hand, Austria recently discarded a vaccine mandate that it never enforced.

Lawrence Young, a virus expert and professor of

molecular oncology at the University of Warwick, told The New York Times he does not think masking restrictions will return in Britain. One exception he sees is at hospitals, many of which have reintroduced mandatory mask-wearing in recent weeks as cases have been rising.

For most Britons, Young thinks pandemic fatigue has set in. "I think this idea of trying to persuade people to take personal responsibility is not working," he said.

France and Cyprus join Austria, Britain, Germany, Greece, Italy and Switzerland as hot spots, according to the Our World in Data project at the University of Oxford. On Thursday, Sweden's health minister, Lena Hallengren, noted at a news conference that cases were rising "even though we are in the middle of the summer."

Ryan said that while transmission should be more difficult because many people are outdoors for longer, there has been a return of crowded events like concerts and more travel. Especially hot temperatures can also drive people indoors.

The final blow for Johnson, who had previously fended off several other scandals, was his handling of allegations of sexual impropriety against Chris Pincher, a high-ranking Tory lawmaker, and Downing Street's shifting answers about what the prime minister knew and when he knew it.

Johnson has promised not to embark on any new

As Boris Johnson stays put, eyes turn to likely successors

By Stephen Castle
The New York Times

LONDON — On the surface, it looked like business as usual at the heart of British government Friday, a day after Boris Johnson was forced to announce he would resign as prime minister when his party turned against him over the latest in a series of embarrassing scandals.

In the morning, he sent his condolences after the shocking assassination of Shinzo Abe, Japan's former prime minister. And he prepared for a weekend away at Chequers, the official country residence for generations of British prime ministers.

The previous afternoon, he held a Cabinet meeting where he discussed his latest conversation with Volodymyr Zelenskyy, Ukraine's beleaguered president.

But Johnson is now a lame duck prime minister presiding over what is being called a zombie government while his wounded Conservative Party is divided on whether he should stay on as a caretaker until his replacement is chosen, likely leaving him at the helm through the summer.

The Cabinet that met Thursday includes at least two colleagues who had told him to quit, as well as Suella Braverman, the attorney general. She had announced on TV on Wednesday night — while Johnson was still insisting he would remain prime minister — that she was running for his job.

The final blow for Johnson, who had previously fended off several other scandals, was his handling of allegations of sexual impropriety against Chris Pincher, a high-ranking Tory lawmaker, and Downing Street's shifting answers about what the prime minister knew and when he knew it.

The absence of a clear favorite could encourage other senior Conservative politicians to try their chances. They could include the defense secretary, Ben Wallace; the home secretary, Priti Patel; the transport secretary, Grant Shapps; and Michael Gove,

who was a member of the Cabinet as recently as Wednesday.

Gove is a friend and rival of Johnson's from their days at Oxford University; they were among the most prominent backers of Brexit, but Gove was fired Wednesday night after urging the prime minister to quit.

Johnson has resisted calls to step aside immediately, an idea backed by, among others, a former Conservative prime minister, John Major. But after promising Thursday to quit, Johnson persuaded enough senior lawmakers to help him form a stopgap Cabinet, allowing him to continue in an interim capacity.

The length of time that Johnson remains in Downing Street will most likely be determined by the Conservative party leadership, which on Monday will set a timetable for choosing a successor. That sets the stage for Conservative lawmakers to select their two top candidates, with the ultimate choice being made by the approximately 200,000 dues-paying members of the party.

Although the list of candidates could reach double figures, lawmakers are expected to narrow down the field to two before the summer recess, scheduled for July 21.

They include the foreign secretary, Liz Truss; the chancellor of the Exchequer, Nadhim Zahawi; and two former health secretaries, Sajid Javid and Jeremy Hunt. Steve Baker, a former minister and Brexit hardliner, has also suggested that he will join the race.

They could encourage other senior Conservative politicians to try their chances. They could include the defense secretary, Ben Wallace; the home secretary, Priti Patel; the transport secretary, Grant Shapps; and Michael Gove,

who was a member of the Cabinet as recently as Wednesday.

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Suella Braverman, Britain's attorney general, announced earlier this week that she will seek to replace Boris Johnson as the nation's next prime minister. FRANK AUGSTEIN/AP

BUSINESS

COURANT.COM/BUSINESS

US employers add 372K jobs in sign of resilience

Surprising gain in June likely to spur the Fed to keep raising interest rates

By Christopher Rugaber

Associated Press

WASHINGTON — America's employers shrugged off high inflation and weakening growth to add 372,000 jobs in June, a surprisingly strong gain that will likely spur the Federal Reserve to keep sharply raising interest rates to try to cool the economy and slow price increases.

The unemployment rate remained at 3.6% for a fourth straight month, the government said Friday, matching a near-50-year low that was reached before the pandemic struck in early 2020.

The robust pace of hiring shows that businesses still want to add workers to meet high customer demand — a trend that should ease concerns that the U.S. economy might be on the verge of a downturn. The durability of the job market suggests that the economy remains on firm footing, at least for now.

"For all the doom and gloom that's in the markets right now, companies themselves still seem pretty upbeat on their own prog-

ress," said James Knightley, chief economist at ING, a bank. "It sort of dampens the near-term fear that we're heading into an impending recession."

Numerous sectors of the economy posted strong job gains in June. Health care added 78,000, transportation and warehousing 36,000 and professional services — a category that includes accounting, engineering and legal services — gained 74,000. And a sector that includes mainly restaurants, hotels and entertainment jobs added 67,000.

Still, there is plenty of uncertainty clouding the economy's future path. Economic growth has likely been negative for two straight quarters, consumers are slowing their spending with inflation at a four-decade high and home sales have fallen as the Federal Reserve has moved to raise borrowing costs. Hiring could weaken in the coming months as the Fed's rate hikes increasingly take effect.

And some companies are announcing layoffs, or have paused hiring. In particular, several large retailers, including Walmart

and Amazon, have said they overhired during the pandemic, with Walmart reducing its headcount by attrition.

Tesla is cutting about 3.5% of its total headcount. Netflix has laid off about 450 employees after it reported losing subscribers for the first time in more than a decade. The online automotive retailer Carvana and real estate companies Redfin and Compass have also announced job cuts.

The past year's streak of hiring has itself contributed to inflation and heightened pressure on the Fed to slow borrowing and spending. The central bank has already embarked on its fastest series of rate hikes since the 1980s. Additional large rate increases would make borrowing much costlier for consumers and businesses and increase the risk of a recession over the next year.

When the government reports on June's inflation figures next week, it will likely remain high and could even increase from the 8.6% year-over-year reading in May. But many economists expect it to decline after that.

Dating-site firm halts support of AG groups

By Emma Goldberg

The New York Times

Facing scrutiny for donations to the Republican Attorneys General Association, whose members supported the overturning of Roe v. Wade, Match Group says it will suspend further contributions to the association as well as the Democratic Attorneys General Association.

Match Group, a Texas-based company that operates dating sites like Tinder and Hinge, has been among the most vocal companies in responding to the Supreme Court's ruling last month in Dobbs v. Jackson, which ended nearly 50 years of federal abortion rights. The company said it would cover abortion-related travel for its employees, and its former CEO Shar Dubey announced a fund in September supporting abortion access in partnership with Planned Parenthood Los Angeles.

But Match Group was also among the companies that recently came under fire for previous support of the Republican Attorneys General Association.

Match Group donated more than \$100,000 to the association last year, along with more than \$100,000 to the Democratic Attorneys General Association. Companies often give equally to both the Republican and Democratic groups.

Bernard Kim, the company's CEO, said he would suspend donations to both groups.

"I learned about the donations to RAGA the same way most of you did, when I saw it in the media," Kim wrote in a memo to staff. "It's my responsibility to understand how these donations fit into our larger lobbying activity, and determine what we will do moving forward."

The company also promised to fight legal requests or subpoenas for any employee or user data related to abortion.



VulcanForms founders Martin Feldmann, left, and John Hart pose June 2 with the frame of a 3D printer at their facility in Devens, Mass. With the technology improving and costs falling, 3D printing may be ready for a major role in manufacturing. SIMON SIMARD/THE NEW YORK TIMES

3D printing poised to deliver

Manufacturing process long seen as novelty may be ready for its commercial breakout

By Steve Lohr

The New York Times

DEVENTS, Mass. — The machines stand 20 feet high, weigh 60,000 pounds and represent the technological frontier of 3D printing.

Each machine deploys 150 laser beams, projected from a gantry and moving quickly back and forth, making high-tech parts for corporate customers in fields including aerospace, semiconductors, defense and medical implants.

The parts of titanium and other materials are created layer by layer, each about as thin as a human hair, up to 20,000 layers, depending on a part's design. The machines are hermetically sealed. Inside, the atmosphere is mainly argon, the least reactive of gases, reducing the chance of impurities that cause defects in a part.

The 3D-printing foundry in Devens, 40 miles northwest of Boston, is owned by VulcanForms, a startup that came out of the Massachusetts Institute of Technology.

It has raised \$355 million in venture funding. And its workforce has jumped sixfold in the past year to 360, with recruits from major manufacturers like General Electric and Pratt & Whitney and tech companies including Google and Autodesk.

"We have proven the technology works," said John Hart, a co-founder of VulcanForms and a professor of mechanical engineering at MIT. "What we have to show now is strong financials as a company and that we can manage growth."

For 3D printing, whose origins stretch back to the 1980s, the technology, economic and investment trends may finally be falling into place for the industry's commercial breakout, experts say. They say 3D printing, also called additive manufacturing, is no longer a novelty technology for a few consumer and industrial products, or for making prototype design concepts.

"It is now a technology that is beginning to deliver industrial-grade product quality and printing in volume," said Jorg Bromberger, a manufacturing expert at McKinsey & Co.

3D printing refers to making something from the ground up, one layer at a time. Computer-guided laser beams melt powders of metal, plastic or composite material to create the layers. In traditional

"subtractive" manufacturing, a block of metal, for example, is cast and then a part is carved down into shape with machine tools.

In recent years, some companies have used additive technology to make specialized parts.

GE relies on 3D printing to make fuel nozzles for jet engines, Stryker makes spinal implants and Adidas prints latticed soles for high-end running shoes. During the COVID-19 pandemic, 3D printers produced emergency supplies of face shields and ventilator parts.

Today, experts say, the potential is far broader than a relative handful of niche products. The 3D printing market is expected to triple to nearly \$45 billion worldwide by 2026, according to a report by Hubs, a marketplace for manufacturing services.

The Biden administration is looking to 3D printing to help lead a resurgence of U.S. manufacturing.

Additive technology will be one of the foundations of modern manufacturing in the 21st century, along with robotics and artificial intelligence, said Elisabeth Reynolds, special assistant to the president for manufacturing and economic development.

Musk says no Twitter deal, board set to fight

By Barbara Ortutay, Tom Krisher and Matt O'Brien

Associated Press

Elon Musk's tumultuous \$44 billion bid to buy Twitter is on the verge of collapse — after the Tesla CEO sent a letter to Twitter's board Friday saying he is terminating the acquisition.

The chair of Twitter's board, Bret Taylor, tweeted Friday that the board is "committed to closing the transaction on the price and terms agreed upon with Mr. Musk and plans to pursue legal action to enforce the merger agreement."

Twitter could have pushed for a \$1 billion breakup fee Musk agreed to pay under these circumstances.

The possible unraveling of the deal is just the latest twist in a saga between the world's richest man and one of the most influential social media platforms. Much of the drama has played out on Twitter, with Musk — who has more than 100 million followers — lamenting that the company was failing to live up to its potential as a platform for free speech.

On Friday, shares of Twitter fell 5% to \$36.81, well below the \$54.20 that Musk had offered to pay. Shares of Tesla, meanwhile, climbed 2.5% to \$752.29.

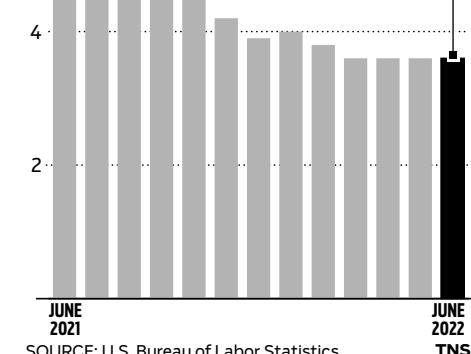
Musk's lawyer Mike Ringler wrote in the letter to Twitter dated Friday that for nearly two months, Musk has sought data to judge the prevalence of "fake or spam" accounts on the social media platform.

"Twitter has failed or refused to provide this information. Sometimes Twitter has ignored Mr. Musk's requests, sometimes it has rejected them for reasons that appear to be unjustified, and sometimes it has claimed to comply while giving Mr. Musk incomplete or unusable information," the letter said.

"From the beginning this was always a head scratcher to go after Twitter at a \$44 billion price tag for Musk and never made much sense to the Street, now it ends (for now) in a Twilight Zone ending with Twitter's Board back against the wall and many on the Street scratching their head around what is next," Wedbush analyst Daniel Ives wrote in a note to investors after the letter was published.

Jobless rate

Percent of civilian labor force that is unemployed, by month, seasonally adjusted



SOURCE: U.S. Bureau of Labor Statistics

TNS

BUSINESS



Ice cream maker Ben & Jerry's asked a federal court to block a decision by parent company Unilever to sell its interest in the brand in Israel to a licensee. CHARLES KRUPA/AP 2021

Ben & Jerry's sues Unilever over sale of Israeli business

By Wilson Ring

Associated Press

One week after its parent company found a way to get Ben & Jerry's ice cream sold in east Jerusalem and the occupied West Bank, the company known for its stance on social issues almost as much as for its Chunky Monkey ice cream is suing to block that from happening.

Unilever announced that it was selling its interest in the Vermont ice cream maker to its Israeli licensee, which would market Ben & Jerry's products with Hebrew and Arabic labels.

In a Manhattan federal court this week, the ice cream maker said that Unilever's maneuver "poses a risk" to the integrity of its brand. It claims the deal violates the 2000 acquisition agreement that allowed Ben & Jerry's to continue its progressive social mission independently of business decisions made by Unilever.

"An injunction restraining Unilever from violating the express terms of the Merger Agreement and Shareholders Agreement is essential to preserve the status quo and protect the

brand and social integrity Ben & Jerry's has spent decades building," the complaint says.

That passage in the lawsuit refers to the intense bidding process that took place in 2000 for Ben & Jerry's, one of the most recognizable brands in America. Ben & Jerry's was adamant that even after a sale, it would be allowed to continue to pursue its social causes.

In agreeing to the sale, Ben & Jerry's was allowed an independent board of directors which was authorized to prevent Unilever from making decisions that are "inconsistent with the Essential Integrity of the Brand," according to legal filings.

Unilever said it does not comment on pending litigation, but said it did have the right to the sale and that the "deal has already closed."

The complaint outlines Ben & Jerry's history of social activism over its 44-year history, including opposition to U.S. nuclear weapons spending in the 1980s and in the 1990s supporting LGBTQ+ rights and farmers.

That activism has contin-

ued under Unilever with the focus on, among other issues, migrant justice and climate change. In the aftermath of the 2020 death of George Floyd, Ben & Jerry's became an advocate for Black Lives Matter.

Last year Ben & Jerry's independent board said it was going to stop selling its ice cream in the Israeli-occupied West Bank and contested east Jerusalem, saying the sales in the territories sought by the Palestinians are "inconsistent with our values."

Ben & Jerry's 2021 decision was not a full boycott, and appeared to be aimed at Israel's settlement enterprise. Some 700,000 Jewish settlers live in the occupied West Bank and east Jerusalem, which Israel annexed and considers part of its capital. Israel captured both territories in the 1967 Mideast war.

Most of the international community views the settlements as a violation of international law. The Palestinians consider them the main obstacle to peace because they absorb and divide up the land on which a future Palestinian state would be established.

Virtual services of pandemic to be relied on less, poll says

By Hannah Fingerhut
and R.J. Rico
Associated Press

WASHINGTON — Many Americans don't expect to rely on the digital services that became commonplace during the pandemic after COVID-19 subsides, according to a new poll, even as many think it's a good thing if those options remain available in the future.

Close to half or more of U.S. adults say they are not likely to attend virtual activities, receive virtual health care, have groceries delivered or use curbside pickup after the coronavirus pandemic is over, according to a poll from Associated Press-NORC Center for Public Affairs Research. Less than 3 in 10 say they're very likely to use any of those options at least some of the time.

Still, close to half also say it would be a good thing if virtual options for health care, for community events and for activities like fitness classes or religious services continue after the pandemic.

"Rather than this either-or, I think we're more likely to be facing a hybrid future," said Donna Hoffman, director of the Center for the Connected Consumer at the George Washington School of Business. "People have found convenience in some of these virtual options that just makes sense, and they don't necessarily have anything to do with like keeping you safe or the pandemic even though they came of age during the pandemic."

Digital daily routines became the default in 2020 as the nation reacted to the rapidly spreading virus, which prompted lockdowns, closed schools and shuttered businesses. Some substitutions, such as online shopping and video conference calling, were already



Common digital services amid the coronavirus pandemic have included the option of having groceries delivered or picked up curbside. REBECCA F. MILLER/THE GAZETTE 2020

in existence. Others were reimagined or popularized during the pandemic.

Either way, Hoffman said, there was "rapid" deployment and adoption of virtual services. It was a question of "how are we going to make this work?" she said.

Cornelius Hairston said his family took precautions throughout the pandemic because his wife is a first responder in the health care field.

"It was my first telemedicine appointment, but it won't be my last," said Lowe, 48, of Sterling, Illinois. "If I can do it, I'm going to do it."

For many, drawbacks outweigh the benefits of relying on digital services in the future. Adults age 50 or older are especially likely to say they are not planning to use the virtual options asked about on the poll going forward, even though many were introduced during the pandemic to protect the at-risk population.

Despite feeling antsy about COVID-19 and infection rates in Phoenix, Tony DiGiovane, 71, said he found curbside pickup at grocery stores and restaurants to be more hassle than they're worth.

"By the time I picked up the stuff, I needed more stuff," he said of his grocery orders, and "something's always missing or wrong" on takeout orders.

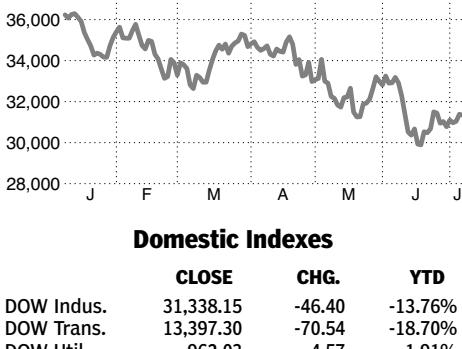
MARKET RUNDOWN

Saturday, July 9, 2022

DOW
31,338.15 -46.40

10-YR T-BOND
3.09% +.09

GOLD
\$1,740.60 +2.70



Commodities			
FUELS	CLOSE	PREV.	YTD
Crude Oil (bbl)	104.79	102.73	+39.33%
Natural Gas (mm btu)	6.03	6.30	+61.77%
Unleaded Gas (gal)	3.45	3.42	+54.70%
METALS	CLOSE	PREV.	YTD
Gold (oz)	1,740.60	1,737.90	-4.76%
Silver (oz)	19.17	19.12	-17.84%

(Previous and change figures reflect current contract.)

Foreign Exchange		Money Rates	
ForEx in U.S. S	U.S. S in ForEx	CLOSE	PREV. WK.
Britain	1.2027	.8315	4.75
Canada	.7717	1.2958	1.69
China	.1494	6.6952	2.50
Euro	1.0173	.9830	2.88
Japan	.007343	136.18	2.90
Mexico	.048904	20.4482	3.13

Global Markets			
CLOSE	CHG.	%CHG.	%YTD
Frankfurt	13,015.23	+172.01	+1.34%
London	7,196.24	+7.16	+.10%
Hong Kong	21,725.78	+82.20	+.38%
Nikkei	26,517.19	+26.66	+.10%

Stocks of Local Interest

STOCK (TICKER)	CLOSE	CHG.	%CHG.	YTD	STOCK (TICKER)	CLOSE	CHG.	%CHG.	YTD
AMC Entertainment A (AMC)	14.66	+.18	-46.1		Lucid Group Inc (LCID)	19.99	+.18	-47.5	
AT&T Inc (T)	20.80	-.07	-15.4		M&T Bank (MTB)	158.92	+.07	+3.5	
ADTix Inc (ADTX)	.24	+.08	-55.2		MGM Resorts Intl (MGM)	29.34	-.41	-34.6	
Adv Micro Dev (AMD)	79.35	+.05	-44.9		Marathon Digital Hld (MARA)	8.51	+.15	-83.3	
Allena Pharmaceutical (ALNA)	.23	+.02	-61.2		MetLife Inc (MET)	62.63	-.40	+.2	
Amazon.com Inc (AMZN)	115.54	-.79	-30.7		Missfresh Limited (MF)	.41	+.09	-91.7	
American Airlines Gp (AAL)	13.97	-.13	-22.2		Mullen Automotive (MULN)	1.17	+.10	-77.6	
Amphenol Corp (APH)	65.88	+.06	-24.7		Novartis AG (NVS)	84.34	-.06	-3.6	
Annaly Capital Mgmt (NLY)	6.12	-.02	-21.7		Nvidia Corporation (NVDA)	158.38	-.20	-46.1	
Apple Inc (AAPL)	147.04	+.69	-17.2		Occid Petl (OXY)	60.67	-.80	+109.3	
Aprea Therapeutics (APRE)	.95	+.15	-66.9		Otis Worldwide Corp (OTIS)	69.89	-.20	-19.7	
Avangrid Inc (AGR)	45.95	-.08	-7.9		Palantir Technol (PLTR)	10.17	-.01	-44.2	
Bank of America (BAC)	31.79	-.07	-28.5		Pfizer Inc (PFE)	53.17	-.25	-10.0	
Barnes Group (B)	30.75	-.11	-34.0		Pitney Bowes (PBI)	3.65	+.01	-44.9	
Booking Holdings (BKNG)	1769.48	-.16	-26.2		Prudential Fncl (PRU)	96.31	-.29	-11.0	
Brist Myr Sqb (BMY)	75.38	+.24	+20.9		Raytheon Technolog (RTX)	95.12	+.18	+10.5	
CVS Health Corp (CVS)	94.18	+.45	-8.7		Riot Blockchain Inc (RIOT)	5.46	+.18	-75.5	
Carnival Corp (CCL)	9.01	-.32	-55.2		Rogers Corp (ROG)	262.68	-.74	-3.8	
Carrier Global Corp (CARR)	36.07	-.33	-33.5		Roblox Corp (RBLX)	41.25	+.17	-60.0	
Charter Communic (CHTR)	463.55	-.18	-28.9		SS&C Technologies (SSNC)	59.97	+.82	-26.8	
Cigna Corp (CI)	279.19	+.34	+21.6		Seritage Growth Prop (SRG)	10.96	+.48	-17.4	
Clovis Oncology Inc (CLVS)	2.77	+.60	+2.2		SoFi Technologies (SOFI)	6.19	-.07	-60.8	
Comcast Corp A (CMCSA)	39.96	+.02	-20.6		Sthwstn Energy (SWN)	6.09	-.17	+30.7	
Disney (DIS)	95.86	-.15	-38.1		Stanley Black & Deak (SWK)	110.28	-.63	-41.5	
EMCOR Group Inc (EME)	102.66	-.99	-19.4		Starwood Prop Trust (STWD)	21.54	+.05	-11.4	
Endo Int'l plc (ENDP)	.60	+.07	-84.0		Sundial Growers Inc (SNDL)	.34	-.02	-41.7	
Enjoy Technology Inc (ENJY)	.19	-.21	-95.8		Terex Corp (TEX)	28.13	-.82	-36.0	
Ethan Allen (ETD)	21.19	+.32	-19.4		Tesla Inc (TSLA)	752.29	+.18	-28.8	
Eversource Energy (ES)	83.32	-.27	-8.4		Travelers Cos (TRV)	169.00	-.63	+8.0	
Biofem Biosciences (EVFM)	1.35	+.10	-76.1</td						

OP-ED

West on brink of economic suicide over Russia

By Rachel Marsden

Did our leaders even bother to think through all of the potential unintended consequences of picking a fight with Russia over Ukraine? And before anyone says that this is strictly between Ukraine and Russia, the New York Times dispelled that notion, pointing out that the CIA is on the ground inside the country along with allied special operations forces, organizing weapons deliveries from western countries and training Ukrainian fighters.

U.S. President Joe Biden reportedly told Secretary of State Antony Blinken and Defense Secretary Lloyd Austin to tone down their overt cheerleading for Ukraine for fear of sparking a direct conflict with Russia, according to NBC News. That might be good advice if Washington wasn't already neck-deep, playing an active role.

So, given Washington's direct involvement, who is Biden trying to fool when he keeps blaming high inflation and skyrocketing energy costs, the economic fallout from the conflict, on Russian President Vladimir Putin as though Washington is a passive victim of unprovoked Russian aggression?

"We've never seen anything like Putin's tax on both food and gas," Biden said in an address earlier this month. In April, this rhetoric was an easy sell. A whopping 71 percent of Americans blamed Putin for gas prices at the time, according to an Ipsos poll. But just two months later, another survey by Rasmussen has now found that only 11 percent of Americans blame the Russian leader for their predicament. A majority of 52 percent of respondents placed fault squarely on Biden and his own policies.

As this conflict drags on, it becomes increasingly clear that our leaders here



Climate activists claiming the war in Ukraine exposes the European Union's dependence on Russian gas demonstrate outside the European Parliament on Tuesday in Strasbourg, France. JEAN-FRANCOIS BADIAS/AP

in the western world didn't fully think things through. Their lack of foresight and planning are starting to bite so hard that it's chewing up what's left of our western industrial landscape. And even the Pentagon isn't immune to the blowback.

Hawesville, Kentucky's Century Aluminum Plant, a producer of high-grade aluminum used in navy ships, fighter jets, and the International Space Station as the largest producer of its kind in North America, gave its 628 employees a three-day layoff notice ahead of a nine- to 12-month shutdown, according to Manufacturing Business Technology magazine. The company cited "skyrocketing energy costs." It's one thing for Biden to have killed the Keystone XL pipeline in a bone-toss to his environmental supporters, but what exactly was the plan for energy independence before cutting off one of the world's

top energy suppliers through sanctions?

Likewise, German Chancellor Olaf Scholz has been promoting his green dream (even as his country is forced to fire up dirty coal plants amid the EU's sanctions on Russian gas). "When it comes to financing fossil sources of energy, this is something that has to come to an end. The future does not lie in gas," Scholz noted during the recent G7 summit. His government has tried shaking trees in Qatar in search of replacement gas supply with no clear progress, and now is planning to turn to Canada. But that trip isn't until late August.

In the meantime, Germany is in a veritable gas emergency, with its federal regulator saying that potential scenarios are "not pretty and mean either too little gas at the end of winter or already very difficult situations in autumn or winter," according to

Reuters.

German Economy Minister Robert Habeck has told Der Spiegel that a lack of Russian gas could mean industrial shutdown, including layoffs. The German industrial landscape and its status as the primary economic engine of Europe could take a beating. Let's just hope that it isn't fatal.

Germany's chemical manufacturing giant, BASF, whose products are included in items ranging from toothpaste and medicine to automobiles, relies on cheap Russian gas, according to a Wall Street Journal report citing executives' concern about a looming potential shutdown of the world's largest integrated 200-plant coordinated chemical production facility due to a gas shortage.

Meanwhile, the CEOs of France's three energy giants — TotalEnergies, Engie, and EDF — are also sounding the alarm, calling on French consumers in a joint public appeal published in *Le Journal du Dimanche*. Evoking gas rationing elsewhere in Europe, they said that current gas imports "are still too limited today to compensate for declines" in Russian supply. Citing a risk to "social cohesion", the executives called on French companies and citizens to "immediately limit their energy consumption."

Through their ill-considered sanctions, our leaders jumped out of a plane without a parachute to "stick it to Vladimir Putin," with us strapped to their backs. Trying to seduce us with their green rhetoric or deflecting blame away from their own actions as we plummet toward earth and reality will do little to save any of us from a hard landing.

Rachel Marsden is a columnist, political strategist and host of independently produced talk shows in French and English. Her website can be found at <http://www.rachelmarsden.com>.

LETTERS TO THE EDITOR

Congress repeatedly has dropped the ball

Many of my fellow Democrats will be taken by my thoughts of the recent Supreme Court rulings. As the Constitution provides: Congress makes the laws, the Executive Branch executes the laws, and the Supreme Court determines whether the laws are in accordance with the Constitution. Since the founding of our country, the Executive Branch and the Supreme Court gave cover to Congress for its lack of action. Rather than taking the political courage to seriously address climate change, Congress left it up to the Executive Branch to address through administrative rules and regulations. Rather than taking the political courage to seriously address women's health care and their rights over their body, Congress left it up to the Supreme Court.

Rather than blame the Supreme Court, it is time to hold Congress responsible for its failure to legislate. The Constitution has provided us the tools to address these issues, the ballot box.

Kurt John Comisky, East Hampton

Democracy is on the ballot this November

I think Robert Reich's article "Why Jan. 6 committee is failing to slow Trump's attempted coup" [June 28] and Paul Krugman's "Why did the Republican Party become so extreme" [June 29] are right and the many Republicans who promote the Big Lie are dangerously wrong. For any politician to imply that the voting system in the U.S. was corrupt or flawed in any way is part of the threat to democracy itself. The Big Lie is The Big Threat. Democracy is on the ballot this November and again in 2024. Voters need to step up to the plate and participate. It's two outs, bottom of the ninth and democracy is down by a run. We need a hit. Step up and vote.

Curtis Roessler, West Hartford

OVERTURNING ROE shouldn't be celebrated

For those praising the overturning of *Roe vs. Wade*, you are either misguided or willfully ignorant. The rights of me and other people with uteruses will be based on money or whether we live in a state that will defend our right to control our bodies. If Prohibition couldn't end the distribution of a dispensable substance like alcohol, why do we think the overturning of *Roe v. Wade* will diminish the necessity of a medical procedure like abortion? This will not end abortion, but merely limit a person's ability to access safe abortions.

I want to believe that the deaths of women because of unsanctioned abortions will force anti-choicers to rethink their opposition to abortion. But I'm not even sure if I can believe that. How can I, when we care more about a person's right to carry an AR-15 than a person's bodily autonomy? We need to stop pretending that pregnancy isn't life-threatening. We need to stop pretending that we don't currently have a formula shortage, or a failing foster care system. Instead, anti-choicers want to pat themselves on the back, without actually

having done any of the hard work to help children in need.

Cora Ottaviani, Berlin

Biden should remove US tariffs

Congress and the courts have long ceded and reaffirmed authority over trade policy to U.S. presidents. Former President Donald Trump took full advantage of that authority to institute significant tariffs on imports from many of our major trading partners, particularly China beginning in 2020. According to a recent Forbes article, China provides 30%-55% of all American imports, and is the most critical part of America's and the world's supply chain issues.

Research has shown that Trump inflicted significant damage to the U.S. economy with these tariffs resulting in the hyper-inflation and supply-chain problems beginning under President Joe Biden in 2021. Because of Trump's policy on tariffs, America was almost instantly thrust into inflation and supply-chain problems when Biden took office. Trump "owns" the inflation and supply-chain issues. President Biden and the Democrats have, as usual, inherited yet another GOP mess to fix. I submit that if Biden removed all U.S. tariffs immediately, inflation and supply-chain problems would disappear in six to nine months. Prove me wrong.

Scott Dresser, Colchester

Understudy a star in 'Hamilton' at Bushnell

Tuesday night we were privileged to see "Hamilton" at the Bushnell. The role of Hamilton was played by a standby, Blaine Alden Krauss. I want to say he did not throw away his shot!

He was absolutely excellent. We had seen "Hamilton" at the Bushnell in the past and have watched it on TV several times. Mr. Krauss' performance was top notch.

Dale Williams Sheehan, Burlington

Much more to abortion debate than slogans

The abortion/right-to-life debate has devolved into a simple and unbridgeable dichotomy between the "baby killers" and the "woman killers." But the issue is more complicated. The nuclear holocaust historian, Jonathan Schell, in discussing nuclear cataclysm, wrote: "The possibility that the living can stop future generations from entering into life compels us to ask basic new questions about our existence, the most sweeping of which is that these unborn ones, most of whom we will never meet even if they are born, mean to us." This issue is as pertinent to the abortion/right-to-life debate as it was and is to the idea of a nuclear holocaust. It triggers ethical (when does life begin?) and socioeconomic (who cares for an unwanted child?) issues that cannot be answered with glib slogans. Perhaps this presents an opportunity for a dialogue that recognizes that the abortion/right-to-life debate is far more nuanced than the sloganers would like.

John Lemega, West Hartford

OP-ED



A "Highland Park STRONG" sign is displayed during a vigil Thursday at Sunset Woods Park in Highland Park, Illinois, for the victims of the city's Fourth of July parade shooting. NAMY.HUH/AP

We must end gun violence to win independence from fear

By Christine Palm

Flag-waving and fireworks. Bocce ball and beer. Marching bands — and murder. This has become the American Independence Day routine.

It's the quotidian things that hurt the most. Every good reporter knows this, and on July Fourth, the journalists for the Chicago Sun-Times gave us some real doozies: Abandoned baby strollers. A klezmer band that played on, oblivious. A man who hid his young son in a dumpster while he searched for his partner. Woman-on-the-street interview: "I think we are falling apart."

The July Fourth mass shooting in suburban Highland Park, Illinois, was this nation's 308th of the year. Three-hundred-and-eighth. As most of us were celebrating what it means to be American, people were, once again, dying. They were old people and children, disaffected teenagers and perky ones, businesswomen, immigrants, fifth-generation Americans, and a guy in a wheelchair who only went to the parade to please his grandchildren.

Then, the inevitable, tediously predictable aftermath:

First, images of the "gunman," (a name that used to be reserved for sheriffs during the Gold Rush):

The sallow-faced young white man.

The vacant-eyed young white man.

The thin (or heavy-set, or tall or short, or rich or poor) young white man.

The American man, who wanted his 15 minutes of fame.

Next, the images of the unlucky crowd.

The people who thought the pop, pop, pop was a truck back-firing.

The wrong time, wrong place fatalists.

The stunned, numb faces.

The exhausted cops.

The hand that lost its grasp.

Finally, the words of the politicians.

Thoughts and prayers.

No one saw it coming.

The search for the motive.

Senseless tragedy.

Lone wolf.

Guns don't kill people.

And, always, the thundering silence of "responsible gun owners" everywhere.

By now, some of us refuse to say their names. Don't give him the attention he craved, we tell one another. What kind of a parent raises such a monster, we ask one another. It won't happen here, we comfort one another. But it was his right to bear arms, we remind one another.

But here's what we should be telling one another in 2022: read the Gun Violence Archive. Tell one another to set aside that hot dog, douse the charcoal, respectfully fold the flag, and extinguish the fuse to the Roman candle, and read today's report from this evidence-based research group that compiles daily statistics on gun deaths in the United States.

Please, be an American who reads about your fellow Americans, who, so far in 2022, have died in the following numbers, and from the following causes:

22,322: All gun deaths combined

10,112: Homicide and murder

12,201: Suicide

324: Mass shootings

We have a year until the next Fourth of July celebrations. Recently, Congress passed an important bipartisan gun safety bill. Connecticut's newly enacted "Red Flag" law has already thwarted a potential mass shooting at a college. A good, if halting, start.

Next July Fourth, what independence will we be celebrating?

Independence from "government interference"?

Freedom from personal responsibility?

Liberty to cling to an outdated, erroneous interpretation of the Second Amendment?

Or will we, instead, celebrate independence from fear?

Our children's freedom to go to school in safety?

Our liberty to vote for candidates who stand up to the NRA?

Hoping all had a happy, heartbreaking, soul-searching Fourth of July holiday week.

Christine Palm is state representative for the towns of Chester, Deep River, Essex and Haddam.

OBITUARIES BY TOWN

Berlin	Manchester
Genevieve F. Napierata	Bernard Brennan
Bloomfield	Claudette H. Messier
Arlena Harvey	
Bristol	Royce F. McCall
Leland M. Pabst	Robert J. Noble, Sr.
Jeanne G. Steiner	
East Hartford	Out of State
Robert J. Noble, Sr.	Royce F. McCall
Ellington	Thomas E. Wright
Leland M. Pabst	
Enfield	Plainville
Jonathan J. Ashworth Reidy.	Lauren Akins
Thomas E. Wright	
Hartford	Storrs
Arlena Harvey	Pamela Jackson-Kimball
	West Hartford
	Claudette H. Messier
	Wethersfield
	Genevieve F. Napierata

* Denotes name listing only.
Please note: not all death notices are in alphabetical order.

OBITUARIES**Harvey, Arlena**

Arlena Harvey, affectionately known as "Auntie", 81, of Hartford, CT departed this life on Saturday, June 18, 2022. Arlena was born to the late Jim Bogan and Betty (Williams) Bogan on May 9, 1941, in Dawson, GA.

A celebration of Arlena's life will take place on Saturday, July 9, 2022, at 11:00am with a visitation from 10:00am to 11:00am at Henry L. Fuqua Funeral Service (A Division of Howard K. Hill Funeral Services), 94 Granby Street, Bloomfield, CT 06002. Interment will be held at Rose Hill Memorial Park, 580 Elm Street, Rocky Hill, CT, 06067. The family would like to give a special thank you to Trinity Care/Saint Francis Hospital, Prime Health, Parkway Pavilion and Marilyn Homes for being more than an aid! To leave a message of comfort for the Harvey family and view the full obituary, please visit, www.hkhfuneralservices.com

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Noble Sr., Robert J.

Robert J. Noble Sr., 87, of Broad Brook, beloved husband of Joyce (Phillips) Noble died peacefully on Monday, July 4, 2022, at home, surrounded by his family. Robert was born on June 26, 1935, in East Hartford, CT, son of the late Raymond and Emma (Arlt) Noble. Robert grew up in East Hartford and graduated from Hartford Technical High School where he learned to be a woodworker. After high school he enlisted in the U.S. Air Force. Upon returning from the service, he went to work for Pratt & Whitney Aircraft in East Hartford and retired as a supervisor after many years of service. He also owned and operated R & J Woodworking where he worked as a wood craftsman taking his business to craft shows and fairs all over New England. Robert loved to spend time in Newport, RI. He loved to ski in his younger years and was the president of the East Hartford Ski Club. He enjoyed BINGO, NASCAR, morning coffee at DD, and most importantly spending time with his family. Along with his wife Joyce of over 54 years, he leaves children, Scott Noble of Enfield, Laura (Noble) Reed and her husband Alfred of Windsor, Robert J. Noble Jr. of Broad Brook, and Robin N. Hankard and her husband Timothy of South Windsor; his grandchildren, Brian Von Deck and Abby Von Deck; two stepsons, Gary Von Deck of Hebron, and Brett Von Deck and his wife Janet of Middletown; and a niece Debbie Johnston of East Hartford and Nephew Craig Johnston of East Hartford. He was predeceased by his siblings, Raymond Noble Jr., William Noble, Marion Noble and Carolyn Johnston. Services are private at the request of his family. Samsel & Carmon Funeral Home has care of the arrangements. For online condolences please visit www.carmonfuneralhome.com

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Napierata, Genevieve F.

Genevieve F. Napierata, 88, of Berlin, CT formerly of Wethersfield, CT passed away Tuesday, July 5, 2022 at home. Genevieve was born in Bridgeport, CT and was the daughter of the late Bronislaw and Norma (Ciecko) Turski. Genevieve is survived by her son Wayne Napierata and his wife Susan and their two children, Evan and Lily, her daughter Linda Palazzolo and her husband Thomas, and their 2 children, Christina and her husband Steve and son Parker, Daniel, and daughter-in-law Linda and daughter Brittany, brothers John Turski and his wife Lucia, Edward Turski and his wife Sharon, and many nieces and nephews. Genevieve was predeceased by her husband Attorney Walter J. Napierata and her son Walter E. Napierata. Genevieve was a long-time resident of Bridgeport, Wethersfield, and Berlin, CT. She was active in the Catholic Church and Polish community during her lifetime. She was known for her love of Dunkin' Decaf coffee, endless puzzle making, baking her famous sugar cookies, cooking Swedish meatballs in an electric skillet, and her love for a good pierogi from the Pierogi Queen. She was most of all an extremely loving mother to her three children, grandmother to her five grandchildren and great grandmother to her great grandson. The family would like to thank her caregiver, Kathy, for her care and being a dear companion and friend to her over the last few years of her life along with extending their deepest gratitude to the Berlin Police Department for their support. In lieu of flowers, a donation can be made to Berlin Police Department, 240 Kensington Road, Berlin CT 06037. Funeral rites for Genevieve will be held Tuesday, July 12, 2022 at 10:00 a.m. at the Church of the Incarnation, 544 Prospect St., Wethersfield, CT. Committal service and final resting place will be in Mt. St. Benedict Cemetery, 1 Cottage Grove Rd., Bloomfield, CT. Relatives and friends may call at the Dillon-Baxter Funeral Home, 1276 Berlin Tpke., Wethersfield, CT Monday, July 11, 2022 from 5:00 p.m. to 8:00 p.m. To extend condolences to the Napierata family or to share a memory of Genevieve, please visit dillonbaxter.com

Dillon-Baxter
FUNERAL HOME

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OBITUARIES**Brennan, Bernard**

The family of Bernard Brennan invites you to join them at the John F. Tierney Funeral Home, 219 West Center St, Manchester, CT on Monday July 11, 2022, for calling hours 9-10:30 AM followed by a memorial service at 10:30, then military burial at Hillstown Rd Veterans Cemetery.

**JOHN F.
Tierney**

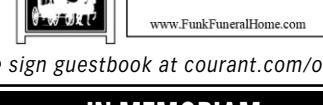
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Pabst, Leland M.

Leland M. Pabst, 83, of Ellington formerly of Bristol, passed away Friday, July 8, 2022, at Hartford Hospital. He was the widower of Noreen (Peterson) Pabst. He was born on December 24, 1938 in Bristol to the late Morris and Edna (Riemer) Pabst. He retired from Aetna after 30 plus years of service. He loved to cook and listen to classical music. Leland is survived by his sons Christopher and his wife Eloise of East Haven, Gregory and his wife Diane of Terryville, Jeffrey and his wife Jane of Bristol; his daughter Deborah and her wife Liz of Groton; his ten grandchildren; and seven great grandchildren.

Family and friends are invited to go directly to Gloria Dei Lutheran Church, 355 Camp St, Bristol on Wednesday, July 13, 2022 at 10:30 AM to attend Leland's funeral service and are also invited to attend the committal service immediately following in Forestville Cemetery, Forestville. Funk Funeral Home, 35 Bellevue Ave., Bristol has the honor of serving Leland's family. To leave an online condolence go to Leland's memorial page at www.FunkFuneralHome.com



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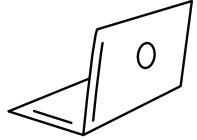
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Bradley gets \$20M for upgrades

Funding from federal infrastructure package will go toward new \$185 million checked bag security facility

By Kenneth R. Gosselin

Hartford Courant

Bradley International Airport is getting a \$20 million boost from the massive federal infrastructure package that will help fund the construction of a \$185 million facility where checked bags will undergo security inspections.

Instead of bags being screened in the ticketing lobby, they will be carried by a conveyor system to the new building where the luggage will be inspected by the Transportation Security Administration.

"It's a pretty comprehensive and complex project, but we think it's a project that pays

a lot of dividends at the airport," Kevin A. Dillon, executive director of the Connecticut Airport Authority, which oversees Bradley's operations, said Friday.

"Passengers can now walk up to the ticket counter and interact with the airline agent, have their bag tagged and the agent takes the bag and puts it on the conveyor system and they don't see it again until they get to their destination," Dillon said.

Construction on the 80,000-square-foot structure — to be located near the rear of the terminal and the Sheraton hotel — is expected to begin this fall and take two years to complete.

In addition to the \$20 million, the majority

of funding for the project would come from the authority issuing bonds, Dillon said.

The removal of the large baggage screening machines in the ticketing lobby will open up more space for passengers lining up but also space for future airlines that may decide to fly out of Bradley, Dillon said.

"Bradley is one of the last airports you'd find in the country that still has checked baggage machines in the ticketing lobby," Dillon said.

A portion of the new building also could be used for future airline gates. Prior to the pandemic, Bradley reached about 7 million passenger annually, and the airport, Connecticut's largest, could recover to those

levels next year.

Dillon said he believes with continued growth and the addition of more airlines, that number could reach 10 million in the future and the need for a second terminal.

The additional gates could be viewed as the start of that second terminal, Dillon said.

The \$20 million approved for Bradley is part of \$1 billion in grants going to 85 airports around the country to meet expected future demand and improve safety and efficiency.

The grant was praised by Connecticut's Congressional delegation Friday.

"Bradley is a vital piece of greater

Turn to Airport, Page 2

Financial concerns linger at UConn

\$1.7B budget passed, but shortfalls still may loom

By Ginny Monk

CT Mirror

Connecticut's flagship university has approved a \$1.7 billion budget, although UConn officials expressed concerns about how the system would prevent a shortfall in 2024 when one-time state funding dries up.

The recently approved budget includes \$1.7 billion for the four regional campuses and the main campus in Storrs and \$1.6 billion for UConn Health.

The system made up for a \$75.5 million deficit for fiscal year 2021, caused by pandemic-related revenue loss, through a combination of hiring and spending freezes and by using federal and state COVID relief funds, among other measures. The expiration of those relief funds and the addition of new state aid to UConn makes it difficult to compare this year's budget to last year's, according to a story in UConn Today.

Recent one-time state funding of \$63.7 million covered collective bargaining increases, legacy fringe benefit costs and an extra pay period in calendar year 2022, said Lloyd Blanchard, UConn's interim vice president for administration and chief financial officer. The increases included bonuses and raises.

"Salaries and wages tend to be permanent expenditures," Blanchard told the Board of Trustees last week. "They happen every year."

The state typically covers costs for

Turn to UConn, Page 3

After July 4 fire, residents mourn loss of local market

Sigourney Market was oasis in Asylum Hill 'food desert'

By Ted Glanzer

Hartford Courant

HARTFORD — Walking along Ashley Street on Thursday, Tafari Heron solemnly shook his head as he looked at the remnants of Sigourney Market, which was gutted by an early-morning fire on July 4.

The Sigourney Street resident said he was still in shock that the store the neighborhood relied on for groceries, prepared foods, meat and other necessities had been reduced to a massive pile of charred wood.

"Everybody would come here," Heron, a Sigourney Street resident, said. "Everybody knows of it. It's been here for a long time. I just can't believe it's gone."

Heron described a smoke-filled, chaotic scene when the two-story building, which housed the market on the first floor and had vacant apartments on the second floor, was consumed by flames on Independence Day.

"It was 3 o'clock in the morning, and everywhere was full of smoke," Heron said. "I came here and I couldn't believe the market was on fire. I'm just in shock. I still can't believe it. This is crazy."

Residents milling about the Asylum Hill neighborhood on Thursday all expressed



A NEW TYPE OF TAPROOM

Avon's Tri-It brings self-serve beer and wine to Connecticut

By Susan Dunne | Hartford Courant

The Tri-It Taproom in Avon is a new type of beer and wine experience: One complete wall of the taproom is lined with 44 taps, all of them self-serve. And there are no bartenders.

"I love to see people's faces when they come around the corner," said owner and manager Michelle Norris. "Most of them have never come to a self-serve before. They see it and say 'Oh my gosh, this is perfect!'"

In June 2021, Connecticut became the 46th

state to legalize self-pour technology, passing with bipartisan support in the state legislature. The technology allows customers at taprooms to draw their own beverages, paying by the ounce.

Tri-It, at 300 W. Main St., is the first venue in

the state to use the technology. Various companies manufacture self-pour systems. Tri-It's is from Illinois-based PourMyBeer.

Norris, a native of Aiken, South Carolina, was

familiar with self-serve before moving up to New England to open Tri-It.

Turn to Taproom, Page 3

Michelle Norris, above, owner of Avon's Try-It Taproom, hails from South Carolina, where self-service bars are much more common. "The self-serve in my hometown was my hangout," she said. DOUGLAS HOOK/HARTFORD COURANT



Multiple myeloma patient Maureen Carty, left, smiles with son John Carty and granddaughter Alexandra. This weekend, the father-daughter duo will climb Mount Washington to raise research funds for a cure. COURTESY

West Hartford duo climbing Mount Washington for cure

Father, daughter have raised nearly \$7K for cancer research

By Alison Cross
Hartford Courant

A father and daughter duo from Connecticut will join a team of 16 hikers from across the country on a climb up New Hampshire's Mount Washington this weekend to raise awareness for multiple myeloma, fund research for the cancer's cure, and honor their loved ones affected by the disease.

Together, John Carty of West Hartford and Alexandra Carty of Simsbury have raised nearly \$7,000 for the Multiple Myeloma Research Foundation through Moving Mountains for Multiple Myeloma (MM4MM).

The Cartys are climbing the 6,288-foot-high summit of Mount Washington in honor of their mother and grandmother, Maureen Carty, who continues to battle multiple myeloma.

Multiple myeloma is a blood cancer that forms in the body's bone marrow, displacing the healthy, infection-fighting white blood cells with malignant plasma cells, which may lead to bone problems, tumors, infections, kidney damage and anemia.

The American Cancer Society estimates that 34,470 new patients will receive a multiple myeloma diagnosis in the U.S. and more than 12,000 Americans are expected to die from the cancer this year.

Since 2016, MM4MM has raised more than \$3 million for multiple myeloma research through climbs on Mount Everest, Mount Kilimanjaro, Mount Fuji and more.

Nearly 23 years ago, John Carty was diagnosed with non-Hodgkin's lymphoma. As a cancer survivor, John Carty saw firsthand the role research plays in creating successful treatments.

Turn to Climb, Page 2

Turn to Market, Page 2

IN BRIEF

HARTFORD

Man has emergency surgery after shooting

A man in his 40s was shot in Hartford early Friday morning, police said.

Hartford Police patrol officers responded to the area of 227 Franklin Ave. around 6 a.m. on a ShotSpotter activation. Police located a man who was suffering from gunshot wounds, according to Lt. Aaron Boisvert. The man was transported to an area hospital where he underwent emergency surgery, Boisvert said. He is in critical but stable condition, according to Boisvert.

The Major Crimes and Crime Scene Divisions responded and are investigating the shooting. Anyone with information is asked to call the police tip line at 860-722-8477.

— Mike Mavredakis

NORWICH

Police investigating fire at Capehart Mill

Norwich police are investigating an early-morning fire at the vacant Capehart Mill on Friday.

Around 5:15 a.m. police said they received a 911 call from a local business employee who reported seeing a structure fire at the mill, located on the Shetucket River in the Greenville section of Norwich. When the Norwich Fire Department and several local fire departments arrived, they found the vacant building engulfed in flames.

The fire was under control on Friday morning, but fire personnel and police were expected to be on location for an extended period of time. Police said to expect delays if traveling in the area of the mill for most of the morning.

There were no reported injuries in the blaze.

— Mike Mavredakis

WEST HARTFORD

Worker hospitalized in chemical incident

A worker was hospitalized after a reported chemical incident at a West Hartford business on Friday, according to West Hartford Fire Chief Greg H. Priest.

Around 9:45 a.m., West Hartford Public Safety Dispatch received a report of a worker being injured in an explosion with a chemical on Railroad Place, Priest said. West Hartford Fire was dispatched along with the West Hartford Police Department and American Medical Response.

Upon arrival, fire officials located the worker, who was suffering from a non-life-threatening injury that occurred while working on a piece of equipment where a chemical was present. There was no active fire, Priest said, and no other workers were involved.

According to Priest, the worker was treated at the scene before being transported to a local hospital. There was no apparent release of a chemical, and no danger to the public, Priest said. The incident was limited to the area immediately around the workspace.

As customary with any workplace incident, OSHA was called to the scene, Priest said. The cause and circumstances of the incident are under investigation by the West Hartford Fire Marshal's office.

— Staff report

NORWALK

Teacher accused of dragging student

A teacher at West Rocks Middle School in Norwalk was charged following an incident during which a student was allegedly dragged across a room, police said.

On Nov. 11, 2021, a student at West Rocks Middle School told the Norwalk Police Department that he was mistreated by the teacher, identified as York Mario, 61, of Orange. Norwalk detective Kristina La Pak and the Department of Children and Families conducted the investigation, police said.

According to police, the incident took place on Oct. 29, 2021. Mario allegedly grabbed a student by his shoulder while he was sitting in a chair and pulled him, causing the student to fall to the ground, police said. Mario then allegedly dragged the student across the room while the student clung to another desk, according to police.

Police said part of the incident was captured on video by another student.

After consulting with the Stamford Superior Court, an arrest warrant was sought, police said. Mario is charged with risk of injury to a child and second-degree reckless endangerment. According to police, Mario turned himself in on June 16 and was released on a \$5,000 bond.

— Staff report

DOJ: 5 alleged members of Enfield drug trafficking operation indicted

By Mike Mavredakis

Hartford Courant

Five Connecticut men were indicted in connection to a drug trafficking organization with ties to a Mexican drug cartel operating in the Enfield area, the U.S. Attorney's office announced in a release on Thursday.

A federal grand jury in Hartford returned a five-count indictment charging Sergio Horta-Molina, 46, of Suffield and Octavio Razon-Mejia, 36, Carlos Gutierrez-Fernandez, 38, Juan Sanchez-Razon, 27, and Guillermo Capetillo-Cervantes, 34, of Enfield with narcotics trafficking offenses, according to the U.S. Attorney's office.

In October 2021, the Drug Enforcement Administration's Hartford Task Force began investigating a drug trafficking organization operating in the area of Enfield and Springfield, according to court documents and statements made in court. The organization was believed to be trafficking multi-kilogram quantities of cocaine, as well as heroin, according to the U.S. Attorney's office.

According to the investigation, which included court-authorized wiretaps and controlled purchases and seizures of narcotics

Horta-Molina allegedly arranged the shipment of cocaine and other narcotics to Connecticut, and then distributed the drugs to other members of the organization who, in turn, sold the drugs to street-level traffickers and drug customers, the U.S. Attorney's office said.

It also alleged that Horta-Molina had a package shipped to Sanchez-Razon's Enfield home from California. On April 27, Sanchez-Razon allegedly delivered the package to Gutierrez-Fernandez. Officers stopped Gutierrez-Fernandez as he attempted to deliver it to Horta-Molina and police searched the package, finding over a kilogram of cocaine, according to the U.S. Attorney's office.

Horta-Molina, Razon-Mejia and Gutierrez-Fernandez were arrested on federal charges on May 5. An indictment was returned on May 19 and unsealed on June 21 after Sanchez-Razon and Capetillo-Cervantes were arrested on that date. Sanchez-Razon and Capetillo-Cervantes appeared Thursday before U.S. Magistrate Judge Thomas O. Farrish in Hartford and entered not guilty pleas. All five men are currently detained.

All five men were charged with

conspiracy to distribute, and to possess with intent to distribute, controlled substances. Each was also charged with one or more counts related to possession and distribution of narcotics, according to the U.S. Attorney's office.

Based on the quantity and amount of drugs involved, the charges involved carry a minimum sentence of five years and a maximum of 40 years in prison for Horta-Molina, Razon-Mejia and Gutierrez-Fernandez. Sanchez-Razon and Capetillo-Cervantes are facing up to 20 years in prison, the U.S. Attorney's office said.

According to the indictment, Horta-Molina is facing enhanced penalties based on a prior federal conviction for conspiring to distribute cocaine and heroin in New Jersey, according to the U.S. Attorney's office. Horta-Molina was charged with the offense after his Suffield residence was searched in 2017 and 23 kilograms of cocaine and one kilogram of heroin were found. He was sentenced to 40 months in prison and five years of supervised release in November 2019. He was released from prison in July 2020 and was on federal supervised release at the time of his arrest in this case.



The charred remnants of the building that housed Sigourney Market, which was gutted in an early-morning fire on Monday. The city razed the building later in the week. **TED GLANZER PHOTOS/HARTFORD COURANT**

Market

from Page 1

their anguish over the loss of what was, for many, their sole option to shop for food.

"It's a food desert," Auden diCorcia-D'Amato, who has been a resident of Huntington Street for 36 years, said of the area. "It's a poor neighborhood. They don't get a lot of service here."

Even though Sigourney Market stood alone in the neighborhood, diCorcia-D'Amato also credited the store's owner, Luis Rodriguez, with the emotional connection to residents.

"The man that ran it and kept the property really nice," diCorcia-D'Amato said while tending to her garden. "He did not take down that lovely oak tree on the corner, he gave credit to people he knew he could trust. He was a decent and kind human being. It's so rare. It's very devastating. There are many people who are really sad ... Louis was a kind, reasonable man."

Rodriguez, the 65-year-old owner of Sigourney Market, has been keeping vigil over the remnants of the building that housed his store for 30 years. He's visited the property every day since the fire, watching first as the building was razed by the city and then keeping an eye on the trucks that have come to haul away the rubble.

Rodriguez, through an interpreter, said he hasn't heard from fire officials what caused the blaze. He insists, however, that he is going to rebuild.

"I am waiting for a response from the firefighters and insurance because they really don't



Luis Rodriguez, the owner of Sigourney Market, flanked by Luz Rivera, left, and Mary Mackey. Rodriguez, says he wants to rebuild his store.

know what happened," he said.

Three women — Luz Rivera, Crystal Hampton and Mary Mackey — who were chatting outside a Huntington Street apartment building all said the loss of the market was devastating.

"I cried," Hampton said. "We all cried. It was very important ... It's been there for 30 years ... I'd get meat, groceries, everything. Louis is so nice, I could be short sometimes a dollar or two and he'd let me go. I don't know what the community will do without him. I'm so sad about it."

Mackey and Hampton said they don't have a car, so they'll have to find other ways of getting to a market.

"We'll have to pay for a ride or take a bus," Mackey said.

"I can get a ride from my sister, she has a car," Hampton said.

Still, they'll miss out on the convenience of having a store just around the corner.

"It's a lot different than when I can go down 10 minutes to 9 — they close at 9 — and get some paper towels or something," Hampton said. "It's so convenient because it's right there. He could be closing and he still would open up for me."

The women said they want to have a cookout for Rodriguez sometime in the next month to show their support.

"It feels very nice because the neighborhood treats me like nobody else," Rodriguez said. "Everybody likes the store. ... I want to say to the neighborhood, be patient and thank you."

For now, he returns to the property daily, like he had every day for the past 30 years.

"Everything happens for the grace of God," he said. "The store was my life, my history."

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Airport

from Page 1

Hartford's transportation network, and this funding will support efforts to improve the customer experience and reduce the airport's carbon footprint," U.S. Rep. John B. Larson, D-1, said, in a statement.

Dillon thanked the federal delegation and Gov. Ned Lamont for supporting Bradley's application for funding, which was a competitive process.

The remote checked bag inspection system would follow

closely on last week's completion of a \$210 million ground transportation center at Bradley. The transportation center opens to the public July 13.

The transportation center is consolidating all rental car companies in one place and adding hundreds of parking spaces. The project will be paid for by a daily rental car user fee charged to consumers.

The federal grants announced Thursday are the first installment of \$5 billion for airport projects that were included in an infrastructure bill that Congress approved and President Joe

Biden signed last November.

The largest of the Federal Aviation Administration grants include \$60 million to improve the terminal and replace the bag-handling system at Denver International Airport, \$50 million apiece for Boston's Logan Airport and Orlando International Airport in Florida, and \$49.6 million for Dulles Airport outside Washington, D.C., to build a new concourse.

The Federal Aviation Administration said 532 airports submitted applications for 658 projects that, if all had been granted, would have totaled more than

Climb

from Page 1

"When I was diagnosed with cancer, I asked my oncologist if I was going to be able to beat this. And what he said to me was, 'The likelihood of you getting better is very, very strong.' And he goes, 'If you asked me that 10 years ago, it would've been a different answer.' Because of all the research and because of all of the changes that have taken place, this type of cancer that I had has become a lot more treatable," John Carty said. "That has made me want to give back and do as much as I can so that they can continue to make positive strides towards treating cancer and hopefully eliminating some of this."

When Maureen Carty became sick with multiple myeloma last year, she had never heard of the blood cancer. She attributed her back pain to old age and thought her malaise might be the coronavirus — but it was a deadly cancer. After eight months of chemotherapy, Maureen Carty said that her health is now in a better place thanks to her doctors at Dana-Farber Cancer Institute and the support of her family and friends. She said that she is beyond proud of her son and granddaughter for participating in the MM4MM hike.

"How lucky am I to be surrounded by these wonderful people?" Maureen Carty said. "I just feel so blessed that both John and Allie are doing this. This is what's going to provide the cure. I am so proud of both of them, and I know it's going to take a lot of energy."

"Because of all the research and because of all of the changes that have taken place, this type of cancer that I had has become a lot more treatable."

— John Carty, cancer survivor

"I am so proud of her courageous fight against cancer," Alexandra Carty said about her grandmother.

Alexandra Carty is studying to become an oncology nurse through the University of Massachusetts Amherst's second-degree accelerated nursing program. She said that witnessing her parents' successful battles with cancer inspired her to do more — Alexandra Carty was 4 years old when her dad received his diagnosis and was a young teenager as her mom fought breast cancer.

"They are both in complete remission and lead happy, healthy lives, which I am incredibly grateful for. Countless other families are not as lucky as mine, which is one of the many reasons why I am passionate about cancer research," Alexandra Carty said.

President and CEO of the Multiple Myeloma Research Foundation Michael Andreini likened the hikers' climb to the search for a cure.

"Finding a cure for MM may seem just as unattainable as scaling a daunting peak, but when loved ones, healthcare providers and our partners join together with determination and solidarity, we can truly move mountains," Andreini said in a press release for the hike. "MM4MM is a remarkable team effort that symbolizes what we can do when we come together for a common cause."

As they hike Mount Washington this weekend with the MM4MM team, John Carty said that will be thinking of his mother.

"I'm going to think about her as I'm doing this," John Carty said. "My mother is the world to me. I love her, and she's a wonderful, wonderful mother, and she's a wonderful person. She's very grateful, she's very positive, and I wouldn't be the person I am without her."

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\$14 billion.

In the past, federal funds have gone largely into runways, taxiways and towers while airports paid for terminal upgrades with money they get from passenger facility charges, or PFCs — up to \$4.50 per flight that is tacked onto every airline ticket.

Congress could consider raising ticket taxes for airport projects next year. Airports want to raise the fees, but airlines don't.

Associated Press contributed to this story. Kenneth R. Gosselin can be reached at kgossein@courant.com.

CONNECTICUT

No charges for man who killed black bear

DEEP says he feared for safety after 'numerous encounters' in Newtown

Staff report

A Newtown man who shot and killed a black bear in May will not be charged, according to the state Department of Energy and Environmental Protection.

The agency said that, "based upon the facts of the investigation" into the May 12 incident, "the State's Attorney's Office has concluded that there is insufficient evidence to

bring criminal charges against the homeowner" who shot the animal.

DEEP's Environmental Conservation Police and Newtown police responded the day the bear was shot. According to DEEP, a comprehensive investigation, in coordination with the Newtown Police Department and the G.A. 3 State's Attorney's Office in Danbury, was completed.

"During the investigation, EnCon Police Officers interviewed the homeowner ... who reported the shooting of the bear to DEEP, as well as several other witnesses," the agency said in a statement.

"The investigation determined that the homeowner had numerous encounters with the same bear over multiple days that caused him to fear for the safety of his family, for himself, and for his livestock."

The Environmental Conservation Police reviewed "the historical reports" of the bear, known as #217 and found that since 2017, that bear "was captured in Waterbury, tagged, and relocated on two separate occasions because it was showing signs of habituation" to humans.

"Following its relocation, it had over 175 documented human interactions, most occurring in the

Southbury, Redding, and Newtown areas," the statement said. "Based on bear #217's behavior and frequent interactions with humans it was considered a 'habituated' and 'food-conditioned' bear, meaning it had lost its fear of humans and had learned to associate humans with sources of food."

The agency also said that "due to the increase of human-bear conflicts and bears breaking into homes, further legislative clarity is needed to address bear-related incidents. For example, DEEP has proposed legislation for multiple years that, if passed, would ban the

feeding of bears."

"The habituation of bears is dangerous for both bears and people. Habituated bears that find a food 'reward' such as a bird feeder, garbage can, or any other human-associated food quickly become food-conditioned and pose a greater risk to public safety and often cause damage to houses, cars, pets, and livestock," the agency noted.

For more information on living with black bears, and how to minimize the likelihood of a conflict with a bear, visit: The Basics of Living with Black Bears (ct.gov).

THEATER REVIEW 'AWESOME AND AWESOMER'

An appealing, lighthearted song revue at the Legacy

By Christopher Arnott

Hartford Courant

The Legacy Theatre, just a year old and created on the historic site of the old Stony Creek Puppet House in Branford, is right up there with the Goodspeed and Ivoryton Playhouse, atmospherically speaking, as an idyllic summertime spot for light entertainment.

Connecticut has always lacked for intimate cabaret-style performance venues, and while the Legacy has a good-sized stage, a proper auditorium, state of the art lighting and sound, it also has an up-close, scaled-down vibe that perfectly suits, for instance, solo acts by Broadway stars (such as Jelani Remy, fresh from playing the Master of Ceremonies in "Cabaret" at the Goodspeed).

The current attraction, running for just two weekends (through July 16) is "Awesome and Awesomer." It cheerily evokes a type of cabaret show that used to be much more commonplace: the songwriter's showcase.

The songwriter in question is Phoebe Kreutz, darling of the New York City anti-folk movement of the early '00s. The Legacy is offering "Awesome and Awesomer" as part of a "new

IF YOU GO: "Awesome and Awesomer" is at the Legacy Theatre, 128 Thimble Island Road, Branford, through July 16. Performances are Thursday at 7 p.m. and Friday and Saturday at 8 p.m. \$25-\$45. legacytheatrect.org.

works" series, but it feels like a feel-good revue from the '70s. It's actually rooted in a decade-old New York club revue of Kreutz's songs, with the same director (Kreutz) and music director (Gary Adler). This version adds flashy yet grounded choreography by Billy Bustamante.

Kreutz writes the sort of jokey, direct, deceptively simple-sounding acoustic pop songs that you can't describe without using the words "clever" or "precious" or "witty." Many of them comment on modern romantic foibles, particularly the singles dating scene. Full of one-liners and relatable bad-night-out scenarios, these songs must kill on club stages, and they adapt well to a theater stage.

The songs have similar themes and tones and styles, and that's all the theatrical continuity "Awesome and Awesomer" needs. There are no plots, no recurring characters, no costumes,

just a few props. The four female performers — Jennifer Barnhart, Katie Boren, Emma Green and Katrien Van Riel — switch roles and attitudes with antic aplomb. They complement each other well both in their appearance and their harmonies. Green gets some of the young-and-vulnerable numbers, Barnhart the wiser and jaded ones, while Boren and Van Riel are the wild cards.

Effort has been made to smooth down Kreutz's raw-sounding solo acoustic guitar tunes (found on such albums as "Big Lousy Moon" and "Bemusement Park") into workable piano-based arrangements. These are delivered with show-biz moves that are unnaturally grand and smiley yet thankfully stop short of over-the-top pasted-on smiles and jazz hands.

So what are the songs about? Earning bragging rights for being the one who ended the relationship first. Being called "Ma'am." Comparing your lover to the Beatles. Doing the math on whether your ex-boyfriend got his new girlfriend pregnant before or after breaking up with you. The gender of God. Getting crushes. Drunk dialing.

Most of these are heteronormative relationship songs, so it's nice to the gentle duet "The Day

"the Basement Flooded" feature a same-sex couple. There are several single-and-coping songs, including one where a woman decides to take herself out on a date.

Occasionally Van Riel — the show's VIP, especially due to the tour de force rock fantasy solo "Ballad of Throat Culture" — brings out a guitar for a few numbers, and Barnhart (the voice of Zoe on "Sesame Street" and an engaging presence here) strums a ukulele for one song, but mostly the music is provided by music director Gary Adler at the piano.

In some ways, Adler's the show's biggest celebrity: He's the co-creator of the long-running musical satire "Altar Boyz," the original music director for "Avenue Q" a regular accompanist for Chita Rivera, not to mention Kreutz's collaborator on the musical "The Nice List."

A fuller band would give a bigger lift to the vocals and also match the exuberance of Bustamante's exuberant choreography.

Adler mostly provides jaunty melodies at the back of the stage, but sometimes he's brought into the main action. The show's funniest character, Katie Boren, beans him in the head with food from an impressive distance.

All in all, "Awesome and Awesomer" is a date-night show where you don't have to commit too deeply. Just a pleasant night out, and a short one at that.

Yes, the Legacy is a year-round venue and yes, they sometimes do darker fare, but at the moment this venue is made for this unassuming, unthreatening, silly and life-affirming little show right now.

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Taproom

from Page 1

"The self-serve in my hometown was my hangout," she said.

Norris doesn't think the lack of bartenders will put people off.

"We want to create an atmosphere and provide an experience," she said. TVs show sports and music plays on a jukebox (accessible by the TouchTunes app). Families can gather in the fireplace corner, drink sodas, eat snacks and play games.

"I've heard little kids say they want to come back," Norris said. The taproom opened June 25.

Drinking customers must show both an ID and a debit or credit card with a name that matches the ID. Patrons are issued a card that turns on the taps. Beers cost about 54 to 91 cents an ounce. Twenty-ounce flights, 16-ounce glasses and wine glasses can be used.

Imbibing is monitored by the machine. When a card gets to 32 ounces of beer or 10 ounces on wine, the card stops working. It can be reloaded by an attendant.

"We would have to have a conversation with you," Norris said. "After that we would keep an eye on you."

Tri-It's lineup has beers, seltzers and ciders from Connecticut craft breweries that self-distribute.

"People ask me, how receptive are the breweries? But they're breaking down the door. They want to be on this wall," Norris said. "It's a place to try new beers. If you like a beer by 5 Churches or another brewery, next time they can go down the road and visit them."

On a recent day, the lineup included seltzers, sours, pilsners, lagers, kölsches, märzen, ales, IPAs, wheats, porters and stouts from Back East, Witchdoctor, Alvarium, Tox, Thimble Island, Spoke & Spy, Yankee Cider, Maple View, East Rock, Epicure, 5 Churches, Shebeen, Paddle Creek, Taylor Brook, Firefly Hollow, Hop Culture, East Hartford, Counter Weight, Norbrook Farm, Little Red Barn, Beer'd, Great Falls, Aspetuck, City Steam, Connecticut Valley, Relic, Nod Hill, WeHa, Bad Sons, Legitimus, Lost Tourist, OEC and Thomas Hooker. Wine is from Brignole and Jonathan Edwards.

Tri-It serves bar bites and small plates including "Surf and Turf," a cup of goldfish and animal crackers. Other munchies are big pretzels, kettle corn, buffalo or garlic hummus with pita wedges, a charcuterie and a "palline," a plate with dumplings and Italian meat and cheeses. Prices range from \$4.50

to \$25 (for the charcuterie). There are also non-alcoholic sodas and waters.

Restrictions: Tri-It is the state's first self-pour because of a stipulation in the new law: All self-pour facilities must be on-site. Businesses with catering licenses aren't considered on-site.

Mike Gallop — owner of Twins BBQ, a Brookfield-based food truck — hoped to become the state's first self-pour entrepreneur.

"I had the first self-pour unit in the state. I got it in March 2021. I was very excited when the law got passed," Gallop said.

He was ready to go, but found out after the law passed that he could not proceed with his plan, because his license was catering.

"I don't think a lot of people were aware of the stipulation about on-site," he said. "We can continue to use our truck, but we can't have anybody self-pour."

State Sen. Kevin Witkos, who championed last year's legislation, said self-pour took several years to pass because some legislators "were afraid there would be an uptick in DWIs." Witkos said the law will be revisited in the future to fine-tune it.

"Right now, the self pour doesn't allow anything over 6% ABV. Taprooms want to promote the local brews but some of the beers are over 6%," he said. "Why shouldn't we allow over 6%?"

He added that when large parties come to restaurants, with one person paying, everyone in the party has to show the ID-credit card combo. He wants to change that.

"Why should they have to do that?" he said.

Coming soon: Another self-pour company, Chillproof, has signed a lease on a location at 28 Spring St. in downtown Stamford. Chillproof's taproom, to be called Hop & Vine, is scheduled to open in December or January, according to Sakarin Seedasome and Matthew Ventura, two of the co-owners of Chillproof.

The 5,500-square-feet, two-story taproom will have two floors and a total of 75 taps serving locally made beers as well as wine, and will serve food in a gastropub atmosphere, Ventura and Seedasome said. After they work out the kinks, they said, they hope to expand to other cities.

Tri-It is open Wednesday to Friday from 3 to 9 p.m. and weekends noon to 9 p.m. tri-it-taproom.com

Susan Dunne can be reached at sdunne@courant.com

33 restaurants' wine lists named best in world by Wine Spectator

By Susan Dunne

Hartford Courant

Wine Spectator's annual list of the best wine lists in the world includes 33 Connecticut restaurants, the same number as last year, it was announced this week.

The awards, which honor 3,169 restaurants worldwide, are in three tiers: Award of Excellence, Best Award of Excellence and Grand Award Winner. No Connecticut restaurant won the Grand Award.

Five newcomers are on this year's list, all winning Awards of Excellence for the first time: Union Kitchen in West Hartford, The Shipwright's Daughter in Mystic, Gabriele's of Westport, Townhouse in Greenwich and Vyne Restaurant & Bar in Middlebury.

An equal number of restaurants, five, dropped off the list from last year: Café Aura in Manchester, Moon in Greenwich, Arethusa al

tavolo in Litchfield, Cava in Southington and Ruth's Chris Steak House in Newington.

In January, Zach Shuman, owner of Union Kitchen, hired Vish Badami, a trained sommelier, as his general manager. The goal was to improve Union's wine list. Since January, Badami said, Union Kitchen's wine list has increased from 22 to 106 wines available by the bottle.

"People who are extremely knowledgeable about wine come to West Hartford Center looking for unique wines," Badami said.

"We started off with wines in everybody's comfort zones. But people came in looking for more obscure grapes. We had an opportunity to bring something unique to the West Hartford Center market. The staff is excited to sell these wines."

Three restaurants moved up from last year, from the Award of Excellence to Best Award of

Excellence: Kensington's at The Spa at Norwich Inn; Tony's at the J House in Riverside; and The Restaurant at Rowayton Seafood.

Fife 'N Drum in Kent is the longest-running Connecticut restaurant on Wine Spectator's list, being named annually since 1991 and ranked Best of Award of Excellence since 1992.

Other restaurants winning The Best Award of Excellence, repeating from previous years, are Artisan in Southport and West Hartford; Barcelona in Norwalk, Stamford, Fairfield, New Haven and West Hartford; Caputo Trattoria at Foxwoods Resort Casino; David Burke Prime Steakhouse at Foxwoods Resort Casino; L'Escalade in Greenwich; La Foresta in Killingworth; Nouveau Monde in Sandy Hook; and Winifred Farm Restaurant in Morris.

Susan Dunne can be reached at sdunne@courant.com.

UConn

from Page 1

certain employees but not for others, leaving the university system with a possible loss of \$47 million if the state doesn't provide additional funding again for fiscal year 2024, he said.

The administrative cost of providing higher education has been rising nationwide for years, one of a few contributors to the overall inflated cost of higher education.

The university is also dealing with the rising costs of fringe benefits, decreasing capital bond funds and an in-state population that's increasingly sensitive to tuition rate changes, according to a presentation at the Board of Trustees meeting last week. Capital bond funds are provided by the state to pay for certain development projects such as those related to research.

This means an increase in fringe benefit expenses, because there are fewer employees to bear the burden of increasing health care costs, Blanchard said in an emailed response to questions.

Like several other state agen-

ties, UConn saw an increased number of retirements this year, driving up retiree pension and health care costs for the university.

Over the past few years of Gov. Ned Lamont's "debt diet," the university's capital bond funds have dropped, leaving the system with insufficient funds to cover development projects, Blanchard told trustees.

The presentation referenced insufficient funds to cover "high priority projects."

"That does not refer to current projects, but rather those that might be a high priority for the next president," Blanchard wrote. "Projects that support the nexus between research and economic development in the state are the kind of projects that come to mind."

The presentation to trustees observed that UConn's in-state student population had become more sensitive to rising tuition and that rate changes may have more effect on "overall quality as well as diversity than those in years prior." Because of the competitive nature of higher education, some Connecticut students may opt to attend school elsewhere if fees get too high, so the university wants

to try to keep them down, university spokeswoman Stephanie Reitz said.

The university announced earlier this year that certain fees for students will increase, in some cases by more than \$600.

The impact of increased costs on marginalized communities is one of the major concerns of student government, said Mason Holland, UConn's Undergraduate Student Government president.

"Tuition is always something that we try to pay attention to," he said. "And for us, we know that increases in tuition affects textbook affordability, the ability for someone to put food on the table or just get groceries for themselves."

Blanchard told trustees the school might need to consider other funding sources in the future.

"We rely very strongly both on state support and on tuition. It's time for us to think about leaning less strongly on tuition and state support and more strongly on other revenue sources as we go forward," Blanchard said.

Other revenue sources may include philanthropic giving, research grants or contracts, Reitz said.



Gary Adler, from left, Emma Green, Katie Boren, Jennifer Barnhart and Katrien Van Riel perform in "Awesome and Awesomer" at the Legacy Theatre. COURTESY

LIVING

CELEBRITIES

Beyoncé achieves Billboard chart feat

From news services

Beyoncé is building on her own foundation of musical excellence by making history — yet again.

With her latest hit single, "Break My Soul," the Grammy winner has become the first woman — and the third performer of all time — to notch at least 20 top 10 titles as a solo artist and at least 10 top 10 tracks as a member of a group on the Billboard Hot 100 chart. According to Billboard, the only other musicians to achieve this feat are Paul McCartney and Michael Jackson.

"Break My Soul" peaked at No. 7 on the Billboard Hot 100 chart dated July 9. After scoring 10 top 10 hits — including four No. 1s — as a member of Destiny's Child between 1998 and 2005, Beyoncé has officially collected 20 top 10s — including seven No. 1s — as a solo artist.

McCartney has racked up 23 individual top 10 hits (including his Wings catalog) and made 34 as a member of the Beatles for a total of 57, while Jackson amassed 30 solo top 10s and 11 as a member of the Jackson 5 and the Jacksons for a cumulative of 41.

Beyoncé's latest achievement comes about a year after the trailblazing artist became the most decorated female musician of all time at the Grammy Awards.

Her new song, "Break My Soul," is the lead single off her highly anticipated seventh album, "Renaissance," arriving July 29.

Delvey sends Fineman fan art: Anna Delvey, 31, the wannabe German heiress and convicted con artist, is trying to make her mark again, according to "Saturday Night Live" star Chloe Fineman, 33.

The comedian, who did a play on Delvey in a recent sketch on the NBC show, took to Instagram this



Beyoncé has notched at least 20 top 10 titles as a solo artist and at least 10 top 10 tracks as a member of a group on the Billboard Hot 100 chart. **JORDAN STRAUSS/INVISION 2019**

week to thank the latter for sending her fan art.

"This just came in the mail. Thank you so much, Anna Delvey. I am honestly speechless and don't know what to say," said Fineman, showing off the drawing memorializing the performance. She then said in Delvey's voice, "It's very VIP and very exclusive."

Fineman added in the caption, "This is too iconic not to share."

Metallica 'blown away' by use of its song in 'Stranger Things': Metallica's members were rocked by the way "Stranger Things" incorporated one of their heavy metal hits.

The band said it was "beyond psyched" that the Netflix series featured the 1986 song "Master of Puppets" during a key moment for Joseph Quinn's character, Eddie, in the fourth season finale.

"We were all stoked to see the final result and

when we did we were totally blown away ... it's so extremely well done, so much so, that some folks were able to guess the song just by seeing a few seconds of Joseph Quinn's hands in the trailer!! How crazy cool is that?" reads a recent post on Metallica's Instagram page.

"It's an incredible honor to be such a big part of Eddie's journey and to once again be keeping company with all of the other amazing artists featured in the show."

July 9 birthdays: Singer Ed Ames is 95. Actor Richard Roundtree is 80. Singer Dee Dee Kenniebrew is 77. Actor Chris Cooper is 71. Singer Debbie Sledge is 68. Actor Jimmy Smits is 67. Actor Tom Hanks is 66. Actor Kelly McGillis is 65. Actor Pamela Adlon is 56. Musician Jack White is 47. Actor Fred Savage is 46. Actor Linda Park is 44. Singer Kiely Williams is 36.

MUSIC REVIEW

Bartees Strange reflects on personal success in dire times

By Jon Pareles

The New York Times

By chance, choice and artistic inclination, Bartees Strange has been a lifelong outlier — a position his songs grapple with, exult in and constantly question on his second studio album, "Farm to Table."

His father served in the Air Force, often overseas, and Bartees Leon Cox Jr. was born in England and lived in Greenland and Germany, among other places, before his family settled in Mustang, Oklahoma. He sang in church choirs with his mother, who also performed opera, and he started producing music in a homemade studio in his teens. He began releasing songs on SoundCloud a decade ago, and he played in hardcore bands in Washington, D.C., and in the self-described "post-hardcore" New York City band Stay Inside.

Instead of following a Black musician's stereotyped path into hip-hop or R&B — though he draws on both — Strange, now 33, found his own voice in indie rock, adopting the churning guitars and destabilizing synthesizers of bands like TV on the Radio, Bloc Party, Radiohead and the Cure. Most of the tracks on his debut EP as Bartees Strange, "Say Goodbye to Pretty Boy," released in March 2020, were moody, volatile, radically reworked versions of songs by indie-rock band the National.

Forging an indie-rock career is an uncharted, self-conscious path at the best of times, navigating revelation and obfuscation, rawness and craftsmanship, instincts and commercial objectives. "I could give the pain for the bankroll," Strange sang in "In a Cab," on his debut



'Farm to Table'
Bartees Strange (4AD)

album, "Live Forever," released in October 2020. Anything but tentative, the album introduced Strange in all his multiplicity. He constructed hurtling rockers ("Boomer") and pulsating electronic beats ("Flaggy God"); he examined yearning and rage, confessions and inventions.

The pandemic delayed a usual next step: touring. But by the time concerts resumed, "Live Forever" had been embraced by listeners and fellow musicians. Strange played opening slots for Phoebe Bridgers, Lucy Dacus, Courtney Barnett and the National; he recorded a fervid band performance that was released in 2021 as "Live at Studio 4"; he did remixes and guest appearances with Bridgers, Illuminati Hotties and others.

"Farm to Table" reflects all the conflicting feelings of personal success during dire times. "There's reasons for heavy hearts/ This past year I thought I was broken," Strange sings in "Heavy Heart" as the album begins. But the music evolves from lament to gallop, with guitars pealing and piling on as Strange glances through a whirlwind year: travel, loneliness, someone's death, a romance, growing up. "Some nights I feel just like my dad/ Rushing around," he sings, troubled

yet surging ahead.

His past also looms in "Tours," as Strange picks an acoustic guitar and juxtaposes fragmented childhood memories of military postings and family separations with his own life on the road. Not that he's complaining too much; in "Cosigns," he flaunts and marvels at his ascending career, name-checking his tour mates, but he also worries over his own rising expectations. The track opens with bleary synthesizers and mock-casual rapping, then gathers echoing guitars and a heftier beat until Strange is belting, "Hungry as ever/ there's never enough."

The album's most richly moving song is "Hold the Line," an elegy for George Floyd that he recorded in October 2020. "What happened to the man with that big ol' smile/ He's calling to his mother now," Strange sings with tender desolation, answered by a keening slide guitar.

Nothing goes unmixed in Strange's songs. His productions metamorphose as they unfold, restlessly shifting among idioms; his lyrics refuse easy comforts. In "Mulholland Dr.," he sets up a skein of guitar patterns like a latter-day Laurel Canyon production, gleaming prettily even as he sings about misgivings and mortality: "I've seen how we die/ I know how we lose." And in "Wretched," he's desperately missing someone, feeling lost and abandoned, blurting out that "My life feels wrong without you." But the music carries him, a spiraling crescendo with guitars and synthesizer swells, kicking into a four-on-the-floor beat, pumping toward a final realization: "Sometimes it's hard, but you know I'm thankful."

HOROSCOPES

Tarot.com

Aries (March 21-April 19):

You might be feeling the heat of a frustrating situation. You could be tempted to snap at an innocent bystander. Try to count to ten before you bite their head off. Today is probably just one of those days. Being patient can save you from future headaches.

Taurus (April 20-May 20):

An urge to get things done could be the driving force of your day. Unfortunately, not everyone will be thrilled about the way you're taking the world by storm, so make sure that you're not bossing around the people around you. You should at least try to be a team player.

Gemini (May 21-June 20):

Your social group could be growing in size. If you aren't thrilled about the unrequested addition, you may want to gravitate toward the people who you already know instead of being welcoming. Rather than giving the cold shoulder, consider extending a hand in friendship.

Cancer (June 21-July 22):

A friend may not fulfill their promises today. Even if you were really depending on them, they might end up leaving you out to dry. While it would be easy to lament the way they're treating you, consider leaving the complaining for later and handling things on your own.

TODAY IN HISTORY

Associated Press

On July 9, 1937: a fire at 20th Century Fox's film storage facility in Little Ferry, New Jersey, destroyed most of the studio's silent films.

In 1965: the Sonny & Cher



ASK AMY

By Amy Dickinson

askamy@amydickinson.com Twitter@askingamy

Partner left with her possessions after death

Dear Amy: This past April, my girlfriend of 10 years passed away. She didn't have a will or any life insurance. Her brother paid for the cremation. He came to the house to pick up some of his sister's things.

Her daughter also retrieved some items.

I have no problem with any family members receiving anything they want. My problem is the opposite of that: Nobody in the family wants most of her possessions because they don't have the room in their own homes.

They told me I could do what I want with her left-over possessions.

I know that people say, "Just have a garage sale," but I don't really know how to do that!

How do I sell this stuff at a fair price? I'm also worried about people coming to my house and asking about stuff or asking about the price of things.

I guess there are a few nice things, but not much.

Can you help me get started?

— Overwhelmed

Dear Overwhelmed:

Hosting a yard sale can be rewarding — but the work is made much easier if you have a friend helping you. There are also individuals and companies who will organize, price and handle the selling for a portion of the profit. This might be worthwhile for you.

Before you host your sale, go to some other sales to see how things are organized and priced. If you hear about a "multifamily" sale on a specific weekend, you might plan your sale to happen at the same time. (Shoppers like to go from one sale to the next.)

Hold your sale either on the lawn (put things on tables) or in your open garage, with items not for sale covered up or behind tape. Keep the house locked. People who attend garage sales will not ask to enter your house.

Advertise your sale by putting up colorful signs and posting a notice on your neighborhood listserv and in the local newspaper.

Put price tag stickers on each item — that way you won't have to answer too many questions.

Have a plan for donating items that don't sell. After your sale, box these items up and take them to your local reuse center, Goodwill or Salvation Army.

I think of yard sales as a great way to recycle items by sending your extra goods on to a good home.

Your sale could also help you to move forward after this big loss in your life.

— Overwhelmed

Dear Distant:

Despite the undercurrent of disapproval I note in your question, your cousin is not trolling for gifts — but merely notifying you of the happy news of this recent marriage. If you want

to send a gift, then by all means — do that.

I think an appropriate response is to look through their photos and return their text message, remarking that you enjoyed their photos, that you hope their special day was joyful and noting that you are happy for them.

A further generous response would be to add, "As a congratulations, I hope you'll let me take you both to dinner the next time you're in the area. It would be nice to catch up."

Dear Amy: "Upset Husband" was struggling with his in-laws forcing money onto him and his wife.

I've experienced this situation with my own parents. I am self-sufficient. They'll leave cash at my house and have put money in accounts in my name. They're empty-nesters, and it makes them feel good to spend it on their children.

How I solved this: The last unsolicited PayPal I received from them, I let them know it's appreciated but unnecessary.

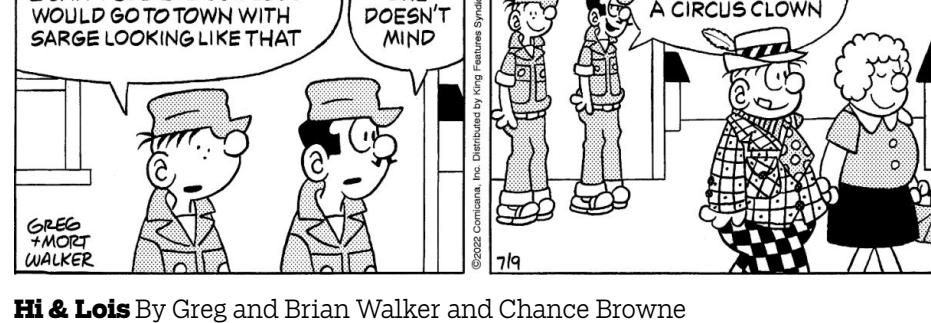
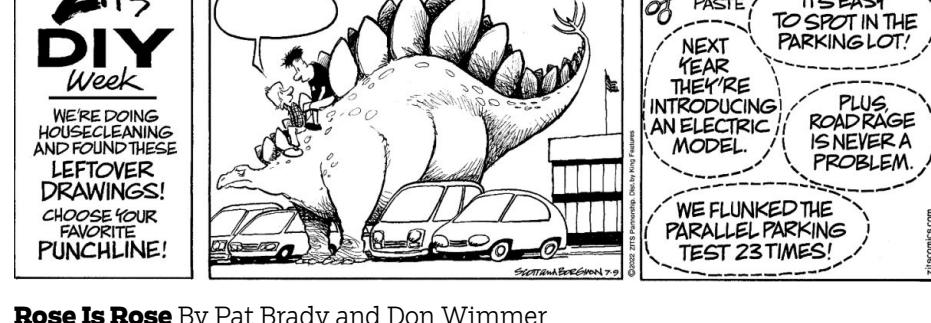
I made it clear that I'll accept this one more time and put it toward my mortgage. From then on, anytime they leave cash at my house or send me PayPal, I set it aside and spend it all back on them with gifts and experiences whenever they visit.

— Grateful

Dear Grateful: This sounds like a great idea.

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For Better Or For Worse By Lynn Johnston**B.C.** By Hart**Beetle Bailey** by Mort, Greg & Brian Walker**Hi & Lois** By Greg and Brian Walker and Chance Browne**Hagar The Horrible** By Chris Browne**Non Sequitur** By Wiley Miller**Curtis** By Ray Billingsley**Pickles** By Brian Crane**Zits** By Jerry Scott and Jim Borgman**Rose Is Rose** By Pat Brady and Don Wimmer**Mother Goose And Grimm** By Mike Peters**CROSSWORD**

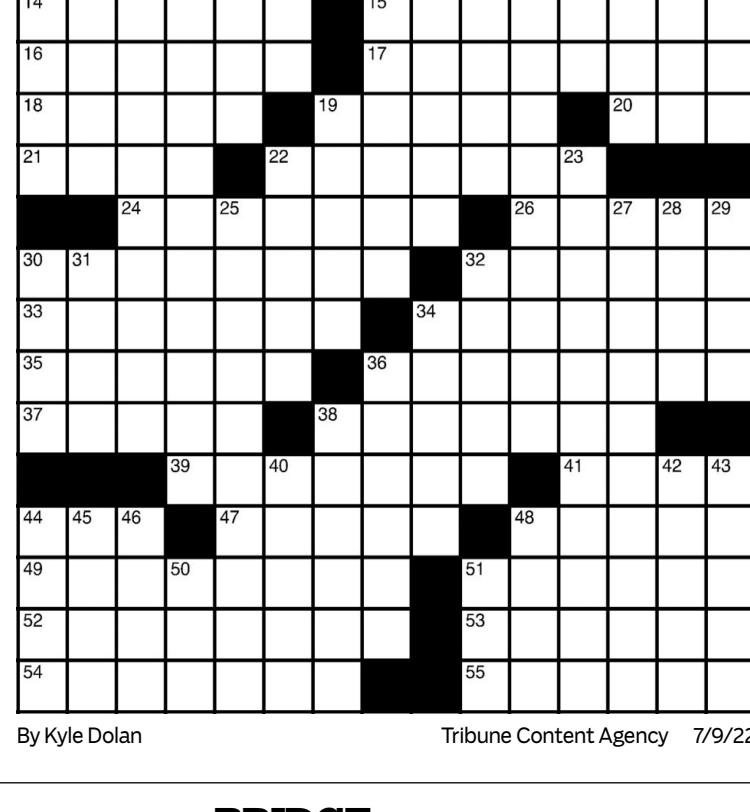
EDITED BY RICH NORRIS AND JOYCE NICHOLS LEWIS

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 7 Works for literati
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 15 Waterway dividing two sides of a college football rivalry
 16 Knesset country
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 32 Washington's Grand Dam
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 37 Fifth-century bishop in Ire.
 38 Tempts
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 10 " __ sunt dracones": line on an ancient globe
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 23 "Bingo"
 25 Keep from cracking, perhaps
 27 Yellowstone, for one
 28 Good name for a knight?
 29 Dates



By Kyle Dolan

Tribune Content Agency 7/9/22

BRIDGE

BY STEVE BECKER

West dealer.
North-South vulnerable.**NORTH**

♠ K Q J 10 9
 ♥ A Q 3 2
 ♦ 2
 ♣ K Q 4

WEST

♠ 6 5 3
 ♥ 10
 ♦ J
 ♣ A J 10 9 8 7 6 5

EAST

♠ 4 2
 ♥ K J 9 8 7
 ♦ 10 5 4 3
 ♣ 3 2

SOUTH

♠ A 8 7
 ♥ 6 5 4
 ♦ A K Q 9 8 7 6
 ♣ —

The bidding:

West North East South

4 ♠ Dble Pass 7 ♦

Opening lead — ace of clubs.

The disappearing trick

Here is an instructive deal composed by Edwin Kantar, Los Angeles expert and teacher, who is well known for constructing challenging problems.

Assume you get to seven diamonds and West leads the ace of clubs, which you ruff. You cash the ace of diamonds, on which West plays the jack, and continue with the king of diamonds, on which West plays a club.

It now seems that East must eventually score a trump trick, but if you are well-versed in the art of bridge magic, you can cause his trump trick to disappear.

Making the grand slam is not a big problem if you're familiar with trump coups.

Basically, in order to execute a trump coup, declarer must shorten his trump suit to the same length as that of his opponent. In the present case — where you still hold the Q-9-8-7 of trump over East's 10-5 — you will need to ruff two of dummy's winners and then return to dummy to administer the fatal blow.

Accordingly, at trick four you lead a spade to dummy's nine, ruff the king of clubs, then play a spade to dummy's ten and lead the queen of clubs. If East ruffs, you'll make the rest of the tricks easily by overruffing and drawing his last trump. So let's say that East discards a heart — whereupon you discard the ace of spades!

JUMBLE

BY DAVID HOYT AND JEFF KNUREK

Unscramble these Jumbles, one letter to each square, to form four ordinary words.

CREMY

RHAFW

SJUDTA

CONUEP



Now arrange the circled letters to form the surprise answer, as suggested by the above cartoon.

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Motoring Inside

Hartford Courant

SPORTS

COURANT.COM/SPORTS

WNBA ALL-STAR WEEKEND

Sun, former UConn stars well-represented

By Lila Bromberg

Hartford Courant

CHICAGO — Just like that, the halfway point of the 2022 WNBA season is here.

For the first time in league history, Chicago is hosting the WNBA All-Star Game this Sunday. The WNBA switched to a team-captain format for the All-Star Game in 2018. This year, the two sides will be led by former UConn women's basketball star and Seattle Storm forward Breanna Stewart and Las Vegas Aces forward Aja Wilson, who received the most fan votes.

Three Connecticut Sun players and two former UConn legends in total will be taking part in this weekend's festivities. Here's every-

WNBA All-Star Game

When: 1 p.m. Sunday
Where: Wintrust Arena, Chicago
TV: ABC

■ **Inside:** Former UConn star Breanna Stewart unveils Stewie 1 signature shoe with Puma. [Page 8](#)

thing you need to know to follow along with the action:

Who's competing?

Joining Stewart and Wilson as co-captains are former UConn star and Storm guard Sue Bird and Minnesota Lynx center Sylvia Fowles, both in their final seasons of professional basketball.

Stewart and Bird were originally on opposite sides, but Stewart asked for a trade during the draft of team rosters. As such, the Huskies duo of Stewart and Bird will co-captain Team Stewart, coached by Chicago Sky coach James Wade, while Wilson and Fowles will lead Team Wilson, coached by Las Vegas Aces coach Becky Hammon.

Three Connecticut Sun players were named All-Stars. Jonquel Jones is making her fourth appearance as an All-Star after being named the league's MVP last season. Averaging 14.6 points, 8.9 rebounds and 1.8 assists per game this year, Jones will be a starter for Team Stewart after being selected

Turn to WNBA, Page 8



The Seattle Storm's Sue Bird, from left, Breanna Stewart and Jewell Loyd will team up again on Team Stewart for Sunday's WNBA All-Star Game in Chicago. STEPH CHAMBERS/GETTY

YANKEES AT RED SOX



The Yankees' Josh Donaldson, center, celebrates his three-run home run with Matt Carpenter in the first inning against the Red Sox on Friday in Boston. MICHAEL DWYER/AP

MLB ALL-STAR VOTING

Devers, Stanton among starters

By Ronald Blum

Associated Press

Mike Trout and Shohei Ohtani of the Los Angeles Angels were elected Friday to start in the July 19 All-Star Game along with Mookie Betts and Trea Turner of the host Dodgers.

Toronto catcher Alejandro Kirk and Miami second baseman Jazz Chisholm Jr. were voted to start as first-time All-Stars, finishing atop their positions in the second round of fan voting.

Aaron Judge of the New York Yankees and Ronald Acuña Jr. of the World Series champion Atlanta Braves already were elected from the first round of balloting as the top vote-getters in their leagues.

The AL starting lineup includes Blue Jays first baseman Vladimir Guerrero Jr., Houston second baseman Jose Altuve, Chicago White Sox shortstop Tim Anderson, Boston third baseman Rafael Devers and Kirk behind the plate. Giancarlo Stanton of the Yankees joined Judge and Trout in the outfield, while Ohtani was voted in as DH.

Ohtani became the first two-way All-Star last year when he was voted the AL DH, then was picked for the pitching staff and started on the mound.

Judge and Stanton will become the first Yankees teammates to start in the outfield together since Dave Winfield and Rickey Henderson in 1988.

NL starters include Chicago Cubs catcher Willson Contreras, St. Louis first baseman Paul Goldschmidt, Chisholm at second, Turner at shortstop, San Diego third baseman Manny Machado and an outfield of Betts, Acuña and San Francisco's Joe Pederson.

Philadelphia's Bryce Harper was elected as the National League's first DH following the expansion of the DH rule to both leagues but will be replaced in the starting

Turn to All-Stars, Page 2

Wacha heads to IL

Pitcher won't return until after All-Star break

By Steve Hewitt

Boston Herald

BOSTON — When Michael Wacha was scratched from his Fourth of July start, the Red Sox hoped his tired arm wouldn't keep him out long and he could still pitch this week. But it was ultimately more serious than they thought.

Wacha was placed on the 15-day injured list — for the second time in the last two months — with

what the Red Sox described as right shoulder inflammation. The Red Sox hoped they could push Wacha's next start to Friday, but the pitcher threw a bullpen session Wednesday and didn't respond well the next day.

Connor Seabold was called up to make his third start of the season in place of Wacha, who won't return until sometime after the All-Star break.

"Hopefully sooner rather than later," Red Sox manager Alex Cora said. "Just the smart thing to do, especially where we're at in the schedule, the All-Star break and all that stuff. I don't want to put a timetable on it or whatever, but the hope is that he'll be with us soon."

Wacha's injury is the latest for a decimated Red Sox starting rotation, which is already without Nathan Eovaldi, Rich Hill and Garrett Whitlock, the latter of whom will return to the bullpen when he's healthy but was in the rotation before he was hurt.

Without them, the Red Sox have had to call on a plethora of rookies to make spot starts. Bryan Bello, Josh Winckowski and Seabold started Wednesday, Thursday and Friday, respectively, and Kutter Crawford is in line to pitch significant innings on Saturday. Bello will make another start Monday.

"It's a challenge, but it's part of 162-plus," Cora said. "That's the way I see it. (The Yankees are)

The late show

YANKEES Friday's Yankees-Red Sox game ended too late for inclusion in this edition. For complete coverage, go to [courant.com/sports](#).

not going to feel sorry for us or Tampa's not going to feel sorry for us. The Cubs are not going to feel sorry for us. We just have to keep going out there and playing. One of the things that we have to do, regardless of who's on the mound, we've got to throw strikes. It's not

Turn to Sox, Page 2



Wimbledon finalist Elena Rybakina grew up in Russia but now represents Kazakhstan. KIRSTY WIGGLESWORTH/AP

TENNIS WIMBLEDON

Despite ban, a Russian woman might win

By Matthew Futterman

The New York Times

WIMBLEDON, England — After all the debate over whether to bar Russian and Belarusian players from Wimbledon, and under pressure from the British government, the women's singles title may be won Saturday by a player born in Russia after all.

Elena Rybakina is the 23rd-ranked player in the world, and before this week she had never advanced past the quarterfinals of a Grand Slam tournament. She is tall (6 feet) and powerful, an imposing presence on the tennis court. She has long appeared to lack the consistency required to

Inside

■ A preview of today's women's final. [Page 5](#)
 ■ Novak Djokovic overcomes slow start to head to 8th final. [Page 5](#)
 ■ Friday's results. [Page 4](#)

win the six consecutive matches needed to contend for one of the most important titles, and in her late teens, her national tennis federation told her she was going to make it on her own.

That tennis federation was Russia's. Rybakina was born in Russia and spent her first 18 years there. Her parents still live in Russia.

But four years ago, with Russia not willing to invest in her career, Rybakina did what several other Russian players before her had done. She cut a deal with Kazakhstan.

"It's already a long journey for me," Rybakina, 23, said during one of her increasingly tense news conferences this week, when she was asked if she viewed herself as Russian or Kazakhstani. "I got so much help and support."

Rybalkina's journey to Saturday's women's final against Ons Jabeur of Tunisia has brought politics and questions of what it means to represent a country to a tournament that would prefer

Turn to Wimbledon, Page 2

SPORTS**UP NEXT**

Red Sox: Yankees, Saturday, 7:15 p.m.; Yankees, Sunday, 7 p.m.; at Rays, Monday, 7 p.m.
Yankees: at Red Sox, Saturday, 7:15 p.m.; at Red Sox, Sunday, 7 p.m.; Reds, Tuesday, 7 p.m.
Mets: Marlins, Saturday, 4 p.m.; Marlins, Sunday, 1:30 p.m.; at Atlanta, Monday, 7:15 p.m.
Yard Goats: at New Hampshire, Saturday, 7 p.m.; at New Hampshire, Sunday, 1:30 p.m.; Harrisburg, Tuesday, 7 p.m.
Sun: at Indiana, Wednesday, noon; at Dream, Friday, 7:30 p.m.; Aces, July 17, 1 p.m.
Hartford Athletic: Tampa Bay, Saturday, 7 p.m.; at Charleston, July 16, 7:30 p.m.; Pittsburgh, July 23, 7 p.m.

TV/RADIO**AUTO RACING**

6:25 a.m.: Formula 1 Austria Grand Prix, Practice 2. (Live) ESPN2
10:25 a.m.: Formula 1 Austria Grand Prix, Sprint Qualifying. (Live) ESPN2
Noon: NASCAR Cup Series Quaker State 400, Qualifying. (Live) USA
1:30 p.m.: NASCAR Camping World Truck Series O'Reilly Auto Parts 150 at Mid-Ohio. (Live) FS1
5 p.m.: NASCAR Xfinity Series Alsco Uniforms 250. (Live) USA
8 p.m.: Camping World SRX Series. (Live) CBS

BASEBALL

1 p.m.: Baseball Futures Collegiate Baseball League: Brockton Rox at Worcester Bravehearts. (Live) NESN
4 p.m.: Marlins at Mets. (Live) SNY. Radio: 880
4 p.m.: Rays at Reds. (Live) FS1
4 p.m.: Scranton/Wilkes-Barre RailRiders at Worcester Red Sox. (Live) NESN
7 p.m.: Yankees at Red Sox. (Live) FOX. Radio: 97.9, 1080
10 p.m.: Regional Coverage. (Live) MLB

BASKETBALL

3 p.m.: WNBA 3-Point and Skills Challenge (Live) ESPN
3:30 p.m.: Raptors vs 76ers. (Live) NBA
4 p.m.: Magic vs Kings. (Live) ESPN
5:30 p.m.: Celtics vs Heat. (Live) NBA
6 p.m.: Pistons vs Wizards. (Live) ESPN2
7:30 p.m.: Hawks vs Jazz. (Live) NBA
8 p.m.: Thunder vs Rockets. (Live) ESPN2
9:30 p.m.: Clippers vs Grizzlies. (Live) NBA
10 p.m.: Pelicans vs Trail Blazers. (Live) ESPN2

BICYCLING

8 a.m.: Tour de France Stage 8. (Live) USA
BOXING

9 p.m.: Mark Magsayo vs. Rey Vargas. (Live) SHO

FOOTBALL

11 p.m.: Brisbane Lions vs Essendon Bombers. (Live) FSP
GOLF

10 a.m.: Genesis Scottish Open, Third Round. (Live) GOLF
Noon: DP World Tour Golf Genisis Scottish Open, Third Round. (Live) CBS

Noon: Bridgestone Senior Players Championship Third Round. (Live) GOLF

2:30 p.m.: American Century Championship, Third Round. (Live) NBC
4 p.m.: Barbasol Championship, Third Round. (Live) GOLF

HOCKEY

7 p.m.: 3ICE Event 4. (Live) CBSSN

LACROSSE

9:30 a.m.: Women's World Championship Consolation. (Live) ESPN2

MOTORCYCLE RACING

1:30 p.m.: AMA Motocross Lucas Oil Pro Championship. (Live) NBC

OUTDOORS

9 a.m.: Sport Fishing Championship. (Live) CBSSN

RUGBY

9:30 a.m.: Wakefield Trinity vs Toulouse Olympique. (Live) FSP

11:30 a.m.: St. Helens vs Wigan Warriors. (Live) FSP

2 p.m.: Leeds Rhinos vs Castleford Tigers. (Live) FSP

2 a.m.: NRL Brisbane Broncos vs St. George Illawarra Dragons. (Live) FSP

SOCCER

1 p.m.: MLS New York City FC vs. New England Revolution. (Live) UNI

2:30 p.m.: UEFA Women's EURO 2022 Netherlands vs Sweden. (Live) ESPN2

4:30 p.m.: MLS Portland Timbers at Seattle Sounders FC. (Live) FOX

5 p.m.: Copa América Femenina Uruguay vs Venezuela. (Live) FSP

7 p.m.: MLS Nashville SC at Charlotte FC. (Live) FS1

7:30 p.m.: Mexicano Primera División León vs. Pumas UNAM. (Live) UNI

8 p.m.: Copa América Femenina Brazil vs Argentina. (Live) FSP

8 p.m.: Mexicano Primera División Guadalajara vs. Atlético San Luis. (Live) TELE

10 p.m.: Mexico Primera División Monterrey vs América. (Live) FS1

10 p.m.: Mexicano Primera División Cruz Azul vs. Pachuca. (Live) UNI

TENNIS

9 a.m.: Wimbledon Ladies' Final/Men's Doubles Final. (Live) ESPN

3 p.m.: Wimbledon Ladies' Final/Men's Doubles Final. (Same-day Tape) ABC

REGIONAL DIGEST

Yard Goats lose in New Hampshire

Staff report

Rafael Lantigua hit a two-run double in the fifth inning to break a tie as the New Hampshire Fisher Cats defeated the Hartford Yard Goats 6-2 on Friday night at Delta Dental Stadium in Manchester, N.H. The Fisher Cats evened the six-game series at 2-2.

Yard Goats starter Nick Bush gave up six runs and four hits in six innings, striking out seven and walking none. But Bush threw three wild pitches, the first allowing Lantigua to score a first-inning run. Will Gaddis pitched the seventh, allowing one hit and two runs, both unearned. He walked one and struck out one.

New Hampshire starter Hayden Juenger allowed

two hits and two runs in 3 1/2 innings, striking out four. Braden Scott followed with two scoreless innings, striking out five. Five Fisher Cats pitchers combined for 14 strikeouts.

Willie MacIver hit a solo homer in the second inning and Daniel Montano hit a solo shot in the fourth for the Yard Goats.

Ryan Gold hit a third-inning homer for New Hampshire.

The series continues Saturday at 7 p.m.

Earlier in the week infielder Grant Lavigne, RHP Tony Locey and infielder Christopher Navarro were promoted to the Yard Goats from Spokane. RHP Karl Kauffmann and outfielder Jimmy Herron were promoted to Triple A.

In addition to Chisholm and Kirk, Anderson, Peter-

son and Turner were elected for their first All-Star starts.

Stanton beat Toronto's

George Springer 22% to 20%

for the final AL outfield spot

after finishing fourth, just

behind Springer, in the opening

round. Ohtani defeated

Houston's Yordan Alvarez

52% to 48% at DH.

Machado edged the

Cardinals' Nolan Arenado

51% to 49% at NL third base,

and Turner beat out Atlanta's Dansby Swanson 52% to

48%.

Trout was picked for

the 10th time, his ninth as

a starter. Altuve and Gold-

schmidt earned their eighth

All-Star trips and Stanton

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Trout was picked for

BASEBALL**AMERICAN LEAGUE**

TEAM	W	L	PCT	GB	WCGB	L10	STR	HOME	AWAY
New York	60	23	.723	—	—	7-3	W-2	34-9	26-14
Tampa Bay	45	37	.549	14 1/2	+1	5-5	W-2	25-17	20-20
Boston	45	38	.542	15	+ 1/2	3-7	L-3	21-19	24-19
Toronto	45	39	.536	15 1/2	—	3-7	L-1	25-18	20-21
Baltimore	40	44	.476	20 1/2	5	6-4	W-5	22-17	18-27
TEAM	W	L	PCT	GB	WCGB	L10	STR	HOME	AWAY
Minnesota	47	38	.553	—	—	5-5	L-1	25-18	22-20
Cleveland	40	40	.500	4 1/2	3	3-7	L-4	20-17	20-23
Chicago	39	42	.481	6	4 1/2	5-5	L-1	17-24	22-18
Detroit	35	47	.427	10 1/2	9	7-3	W-5	23-24	12-23
Kansas City	30	51	.370	15	13 1/2	4-6	L-1	14-25	16-26
TEAM	W	L	PCT	GB	WCGB	L10	STR	HOME	AWAY
Houston	54	28	.659	—	—	9-1	W-1	27-12	27-16
Seattle	42	42	.500	13	3	8-2	W-5	21-20	21-22
Texas	37	43	.463	16	6	3-7	L-4	17-20	20-23
Los Angeles	38	46	.452	17	7	4-6	L-1	21-23	17-23
Oakland	28	56	.333	27	17	3-7	L-1	10-29	18-27

BOX SCORES**LATE THURSDAY: SAN DIEGO****SAN FRANCISCO 1 (10)**

San Francisco	AB	R	H	BI	SO	Avg
Wade Jr. rf	4	0	1	0	1	.213
Pederson lf	4	0	0	0	1	.264
Flores 2b	4	0	0	0	2	.242
Belt 1b	2	0	0	0	0	.203
b-Slater ph-cf	0	1	0	0	0	.264
Yastrzemski cf	3	0	0	0	2	.228
c-Mercedes ph-1b	1	0	0	0	0	.250
Villar 3b	3	0	0	0	1	.167
Crawford ss	3	0	1	1	1	.227
La Stella dh	4	0	0	0	1	.241
Bart c	2	0	0	0	1	.160
a-Ruf ph	1	0	0	0	1	.225
Wynns c	1	0	0	0	1	.229
TOTALS	32	1	2	1	12	.229
San Diego	AB	R	H	BI	SO	Avg
Profar If	2	0	0	0	0	.242
Azocar rf	2	0	0	0	0	.252
Cronnwright-2b-1b4	0	0	0	0	2	.237
Machado 3b	4	1	1	1	1	.315
Mazara rf-lf	4	0	0	0	1	.287
Voit dh	3	0	2	0	0	.235
1-Batten-pr-dh	0	0	0	0	0	.500
Hosmer 1b	3	0	1	0	0	.273
Kim ss	1	1	0	0	1	.232
Nola c	2	0	0	0	0	.230
Grisham cf	4	0	2	0	0	.191
Abrams ss-2b	3	0	1	0	0	.214
d-Alfaro ph	1	0	1	0	1	.277
TOTALS	33	2	8	2	5	.250
San Francisco	000	000	000	001	0-1	2 0
San Diego	000	100	000	000	1-2	8 0

No outs when winning run scored.

a-struck out for Bart in the 8th. b-hit by pitch for Belt in the 9th. c-flied out for Yastrzemski in the 9th. d-singled for Abrams in the 10th. 1-run for Voit in the 9th.

LOB: San Francisco 9, San Diego 8. **2B:** Wade Jr. (1), HR: Machado (13), off Webb. **RBIs:** Crawford (31), Machado (47), Alfaro (5), SB: Grisham (3), Slater (5). **CS:** Abrams (2). **Runners left in scoring position:** San Francisco 4 (Yastrzemski, La Stella, Flores 2); San Diego 2 (Grisham, Profar). **RISP:** San Francisco 1 for 12; San Diego 3 for 5. **Runners moved up:** Wade Jr. **LIDP:** La Stella. **GIDP:** Hosmer. **DP:** San Francisco 1 (Bart, Crawford, Belt); San Diego 1 (Hosmer).

SAN FRANCISCO	H	R	ER	BB	SO	ERA
Webb	8	6	1	1	2	.278
Llovera	1	0	0	1	3	.485
J.Garcia, L, 1-3	0	2	1	0	1	.215
SAN DIEGO	IP	H	R	ER	BB	SO
Musgrove	7	1	0	0	4	.209
L.Garcia, H, 14	1	0	0	0	2	.331
Ta.Rogers, BS, 23-281	1	1	1	0	1	.363
Cristmatt, W, 5-1	1	0	0	1	3	.183

BB: off Crismatt (Pederson), off J.Garcia (Nola).**HBP:** Musgrove (Crawford), Ta.Rogers (Slater).**PB:** Nola (3).**Umpires:** Home, Larry Vanover; First, David Rackley; Second, Dan Bellino; Third, Sean Barber.

T: 3:22.

A: 42,656(40,209).

LATE FRIDAY: N.Y. METS 10, MIAMI 0

Miami	AB	R	H	BI	SO	Avg
Berti lf-ss	4	0	0	0	1	.257
Wendle 2b	3	0	0	0	0	.287
L.Williams 2b	0	0	0	0	0	.265
Cooper dh	3	0	0	0	2	.308
Aguilar 1b	3	0	1	0	1	.246
Garcia rf	2	0	0	0	1	.224
De La Cruz rf	1	0	0	0	0	.216
Sanchez cf	3	0	0	0	0	.215
Anderson 3b	3	0	0	0	1	.265
Rojas ss	2	0	1	0	1	.253
Hamilton If	1	0	0	0	1	.000
Fortes c	3	0	0	0	1	.255
TOTALS	28	0	2	0	9	.255
New York	AB	R	H	BI	SO	Avg
Nimmo cf	3	1	1	2	0	.278
Inciarte cf	1	0	0	0	1	.167
Marte rf	5	0	3	0	2	.294
Lindor ss	4	0	1	0	0	.241
Do.Smith 1b	1	0	0	0	0	.219
Alonso 1b	4	0	0	0	0	.277
Guillorme ss	0	0	0	0	0	.292
Escobar 3b	4	1	0	0	0	.221
Canha If	4	2	0	0	0	.274
McNeil 2b	3	2	1	0	0	.316
Davis dh	4	3	3	5	1	.253
McCann c	4	1	1	3	0	.185
TOTALS	37	10	12	9	3	.250
New York	000	000	000	000	0	2 2
New York	002	440	000	000	10	12 0

E: Rojas (5), Wendle (5). **LOB:** Miami 1, New York 5. **2B:** Rojas (11), Davis (8), Nimmo (15).**HR:** McCann (2), off Castano; Davis (3), off Yacabonis.**RBIs:** Nimmo (31), Davis 5(19), McCann 3(11). **Runners left in scoring position:** Miami (1/Bert); New York 4(Lindor 3, Alonso). **RISP:** Miami 0 for 2; New York 5 for 10.

Miami 000 000 000 — 0 2 2

New York 002 440 000 — 10 12 0

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SCOREBOARD

SOCCER

MLS	W	L	T	PT	GF	GA
EASTERN	8	2	9	33	29	13
Philadelphia	9	5	3	29	29	20
NY. Red Bulls	9	7	2	29	32	33
CF Montreal	7	7	4	25	29	31
New York City FC	7	7	4	25	23	28
Cincinnati	7	7	4	25	23	28
Orlando City	7	7	4	25	23	28
New England	6	5	7	25	29	28
Charlotte FC	7	10	2	23	19	23
Inter Miami CF	6	7	4	22	18	26
Columbus	5	5	7	22	20	18
Atlanta	5	7	5	20	26	26
Toronto FC	5	10	3	18	24	34
D.C. United	5	10	2	17	23	37
Chicago	4	9	5	17	16	24
WESTERN	W	L	T	PT	GF	GA
Los Angeles FC	11	4	3	36	35	19
Austin FC	10	4	4	34	35	22
Real Salt Lake	8	5	5	29	22	22
LA Galaxy	8	6	3	27	24	19
FC Dallas	7	5	6	27	28	21
Nashville	7	5	6	27	24	21
Seattle	8	7	2	26	26	19
Minnesota United	7	8	3	24	23	23
Vancouver	7	8	3	24	19	28
Portland	5	6	8	23	29	29
Houston	6	9	3	21	22	23
Colorado	5	8	4	19	19	24
San Jose	4	7	6	18	27	35
Sporting KC	4	11	4	16	16	33
Three points for win, one point for tie.						

FRIDAY'S RESULTS

Philadelphia 7, D.C. United 0
LA Galaxy at Los Angeles FC, late
Minnesota at Vancouver, late

SATURDAY'S MATCHES

New England at New York City FC, 1 p.m.
Portland at Seattle, 4:30 p.m.
Austin FC at Atlanta, 7 p.m.
Nashville at Charlotte FC, 7 p.m.
NY. Red Bulls at Cincinnati, 7:30 p.m.
Sporting KC at CF Montreal, 7:30 p.m.
San Jose vs. Toronto FC, 7:30 p.m.
Miami at Orlando City, 8 p.m.
Columbus at Chicago, 8 p.m.
FC Dallas at Houston, 8:30 p.m.
Colorado at Real Salt Lake, 10 p.m.

U.S. OPEN CUP

WEDNESDAY, JULY 27, SEMIFINALS
NY. Red Bulls at Orlando City, 7:30 p.m.
Sporting Kansas City at Sacramento Republic FC, 10:30 p.m.

NWLS

CLUB	W	L	T	PT	GF	GA
San Diego FC	6	2	3	21	18	9
Chicago	5	1	4	19	17	10
Portland	4	1	5	17	22	8
OL Reign	4	2	4	16	9	6
Houston	4	4	3	15	16	13
Angel City FC	4	4	2	14	8	10
Kansas City	3	4	3	12	10	14
Orlando	3	5	3	12	12	26
Louisville	2	4	4	10	12	16
Gotham FC	3	5	0	9	5	12
Washington	1	4	6	9	11	14
North Carolina	2	5	1	7	12	14
Three points for win, one point for tie.						

FRIDAY'S RESULTS

Orlando 1, Houston 0
Gotham FC at Louisville, late

SATURDAY'S MATCH

San Diego FC at Angel City FC, 10:30 p.m.

SUNDAY'S MATCHES

Kansas City at Washington, 5 p.m.
North Carolina at Chicago, 6 p.m.
Portland at OL Reign, 6 p.m.

FRIDAY, JULY 15

Angel City FC at North Carolina, 7:30 p.m.
Louisville at San Diego Wave FC, 10 p.m.

U.S. WOMEN'S SCHEDULE (7-0-1)

s-Feb. 17: U.S. 0, Czech Republic 0

s-Feb. 20: U.S. 5, New Zealand 0

s-Feb. 23: U.S. 5, Icelanad 0

April 9: U.S. 9, Uzbekistan 1

April 12: U.S. 9, Uzbekistan 0

June 25: U.S. 3, Colombia 0

v-July 28: U.S. 2, Colombia 0

v-July 4: U.S. 3, Haiti 0

v-July 7: U.S. 5, Jamaica 0

v-Monday: at Mexico, 10 p.m.

s-Shebelieves Cup

v-CONCACAF W Championship

U.S. MEN'S SCHEDULE (5-2-3)

q-Jan. 27: U.S. 1, El Salvador 0

q-Jan. 30: Canada 2, U.S. 0

q-Feb. 2: U.S. 3, Honduras 0

q-March 24: Mexico 0, U.S. 0

q-March 27: U.S. 5, Panama 1

q-March 30: Costa Rica 2, U.S. 0

June 1: U.S. 3, Morocco 0

June 5: U.S. 0, Uruguay 0

n-June 14: U.S. 5, Grenada 0

n-June 14: U.S. 1, El Salvador 1

Sept. 23: exhibition TBA

n-Nations Cup

q-CONCACAF World Cup qualifying

w-FIFA World Cup, Qatar

CYCLING

109TH TOUR DE FRANCE

Friday's 7th Stage, a 176.3-km (109-mile) Tomblaine—La Super Planche des Belles Filles, *time behind leader

1. Tadej Pogacar, Slovenia 3:58:41.

2. Jonas Vingegaard, Denmark same.

3. Primoz Roglic, Slovenia :12*.

4. Lennard Kämna, German :14*.

5. Geraint Thomas, Great Britain same.

6. David Gaudu, France :19*.

7. Enric Mas, Spain :21*.

8. Romain Bardet, France same.

9. Adam Yates, Great Britain :29*.

10. Sepp Kuss, U.S. :41*.

Also

19. Neilson Powless, U.S. 1:23*.

36. Brandon McNulty, U.S. 3:19*.

53. Kevin Vermaerke, U.S. 6:20*.

66. Matteo Jorgenson, U.S. 7:38*.

74. Joe Dombrowski, U.S. 7:50*.

125. Quinn Simmons, U.S. 13:44*.

OVERALL STANDINGS

1. Tadej Pogacar, Slovenia 42:43:14.

2. Jonas Vingegaard, Denmark 35:3*.

3. Geraint Thomas, Great Britain 1:10*.

4. Adam Yates, Great Britain 1:18*.

5. David Gaudu, France 1:31*.

6. Romain Bardet, France 1:32*.

7. Thomas Pidcock, Great Britain 1:35*.

8. Neilson Powless, U.S. 1:37*.

9. Enric Mas, Spain 1:43*.

10. Daniel Martinez, Colombia 1:55*.

Also

30. Brandon McNulty, U.S. 6:28 behind.

40. Sepp Kuss, U.S. 12:50*.

64. Matteo Jorgenson, U.S. 15:30*.

138. Joe Dombrowski, U.S. 34:57*.

153. Quinn Simmons, U.S. 40:29*.

157. Kevin Vermaerke, U.S. 43:06*.

YOUNG RIDERS STANDINGS

1. Tadej Pogacar, Slovenia 24:43:14.

2. Thomas Pidcock, Great Britain 1:35*.

3. Brandon McNulty, U.S. 12:28*.

4. Andreas Leknessund, Norway 10:59*.

5. Matteo Jorgenson, U.S. 15:30*.

6. Kevin Geniets, Luxembourg 18:10*.

7. Jasper Philipsen, Belgium 18:38*.

8. Fred Wright, Great Britain 22:11*.

9. Georg Zimmerman, Germany 24:50*.

10. Luca Mozzato, Italy 27:15*.

Also

22. Quinn Simmons, U.S. 40:29*.

23. Kevin Vermaerke, U.S. Team 43:06*.

MOUNTAIN STANDINGS

1. Magnus Cort Nielsen, Denmark 11 pts.

2. Tadej Pogacar, Slovenia 10.

3. Jonas Vingegaard, Denmark 8.

4. Primoz Rog

NATIONAL SPORTS REPORT

SHORTS

Blazers, Lillard agree to extension



Damian Lillard and the Trail Blazers have agreed on a \$122 million, two-year extension that puts the Olympic gold medalist under contract through the 2026-27 season. Lillard will make about \$59 million in 2025-26, then about \$63 million the next year. He'll make about \$137 million over the next three seasons, before the extension begins. Lillard is a six-time All-Star who has spent all 10 of his NBA seasons in Portland. He was limited to 29 games this past season because of a core injury that required surgery, and told ESPN in a televised interview early Friday that the time off — while frustrating — should help him long-term. "My body is stronger than it was before in certain areas," Lillard said while watching games at the NBA Summer League in Las Vegas. Lillard, who turns 32 on July 15, also said the mental break was helpful, along with the physical rest. He has averaged 24.6 points in his career, is a six-time All-NBA player and was selected as a member of the league's top 75 players as part of the NBA's 75th anniversary celebration this past season.

Blatter and Platini acquitted



Sepp Blatter and Michel Platini, pictured, were acquitted on charges of defrauding FIFA by a Swiss criminal court on Friday, a rare positive outcome for the pair who were among soccer's most powerful figures before being embroiled in corruption investigations. The case was centered around a \$2 million payment from FIFA to Platini with Blatter's approval in 2011, for work done a decade earlier. The verdict followed an 11-day trial last month at the Federal Criminal Court of Switzerland in Bellinzona. "First of all, I have to say that I'm very happy man," Blatter, 86, told reporters on the courthouse steps. "I am a happy man because I also have to express thanks to the court today, to this city, for people in the court, the way they have analyzed the situation and they have explained why both of us we haven't done anything." Swiss prosecutor Thomas Hildbrand had requested a 20-month suspended sentence for Blatter and Platini. Instead both were cleared and awarded a sum for costs during the trial, while Blatter also received \$20,500 for being morally wronged, the court said.

Tringale holds steady against wind



Cameron Tringale finally saw The Renaissance Club in windy weather and held his own Friday to stay three shots ahead in the Scottish Open as he tries to win for the first time in his 13th year on the PGA Tour. Tringale stayed on track after making four straight bogeys around the turn and finished with three pars for a 2-over 72. He had a three-shot lead over Gary Woodland (72) and Doug Ghim, whose 69 raised hopes he could earn one of three spots available for the British Open. The Scottish Open is the first time the PGA Tour is co-sanctioning a European tour event, and it led to the strongest field in tournament history, featuring 14 of the top 15 players in the world ranking. Tringale won't have to contend with half of them. Masters champion Scottie Scheffler, the world's No. 1 player, was among seven of those players who can get an early start on the Old Course at St. Andrews. They all missed the cut. Most of them got caught on the bad end of the draw. There was only a wee breeze Thursday morning when Tringale opened with a 61. By the afternoon, the wind was gusting to 30 mph. —AP



Novak Djokovic celebrates match point against Cam Norrie during their match on Friday. SHAUN BOTTERILL/GETTY

WIMBLEDON

Back with a vengeance

Djokovic overcomes slow start to head to 8th final

By Howard Fendrich
Associated Press

WIMBLEDON, England — This deficit was less daunting for Novak Djokovic. The tension less palpable. It's not that he wants to fall behind in matches, of course. It's that when he does, he knows how to deal with it.

"It's amazing how the whole game can fall apart, really, just because you feel you're tense. Then no shots are really working properly. Your feet are static and slow," Djokovic said. "Something happens in a match, then all of a sudden it's completely different and you're flying. Everything flows."

The top-seeded Djokovic fashioned a second consecutive comeback victory at Wimbledon on Friday, beating No. 9 seed Cam Norrie of Britain 2-6, 6-3, 6-2, 6-4 in the semifinals to run his winning streak at the All England Club to 27 matches in a row as he pursues a fourth straight championship on its grass courts.

"The more you experience these kind of situations, not the better you feel, but just more prepared you feel. You know what to expect," Djokovic said. "It's always really about handling your own nerves better than maybe your opponent is his own. This internal battle is always the greatest."

He will face first-time major finalist Nick Kyrgios for the trophy on Sunday. "The job," Djokovic said, "is not finished."

The unseeded Kyrgios, a combustible 27-year-old from Australia who

drew jeers for the mere mention of his name during Djokovic's on-court interview, did not need to play on Friday because 22-time Grand Slam champion Rafael Nadal withdrew with a torn abdominal muscle. "Mouth-watering," is how Kyrgios described the upcoming matchup.

He has won both previous meetings against Djokovic, although both were on hard courts five years ago.

"One thing is for sure," Djokovic said. "There's going to be a lot of fireworks, emotionally, from both."

It will be the 32nd Grand Slam title match for Djokovic, breaking a tie for the men's record he shared with Roger Federer, and gives the 35-year-old from Serbia a shot at a 21st major title and seventh at Wimbledon. Only Federer, with, owns more at the grass-court tournament among men.

On the steamiest afternoon of the fortnight, with the temperature at 85 degrees Fahrenheit (29 degrees Celsius) and the air still, Djokovic often looked displeased early, gesticulating toward his guest box. But unlike in the quarterfinals, when he dropped the opening two sets against Jannik Sinner before winning in five, it took little time for Djokovic to assert his dominance.

Exactly what allows Djokovic to trail, then win — he has seven career comebacks from a two-set hole, including in the 2021 French Open final — is hard to know. He claimed a talking-to in the bathroom helped against Sinner. He joked that donning a white hat after the first set made a difference.

Asked at Friday's news conference to explain the white bottle he appeared to inhale from during another match, Djokovic offered this tongue-in-cheek

reply: "Magic potion." "You'll find out soon," he added, "but I can't speak about it now."

Djokovic vs. Norrie began auspiciously enough for locals hoping to see one of their own get to a men's final, something only two-time Wimbledon champion Andy Murray has accomplished for Britain since the professional era began in 1968.

Roars came when the left-handed Norrie arose first from his seat; Djokovic was pouring some water on his hand and rubbing it in his hair. When Norrie's volley winner completed a break in that initial game, he hopped and threw an uppercut. Union Jack flags waved in the stands.

Was the championship won? No. A berth in the final earned? Not that, either. All in all, it was quite a celebration after one of what would become 35 games, five of 202 points, four of 154 minutes.

When Djokovic broke right back, he walked to grab his white towel and dabbed at his perspiration. To him, this was not a monumental achievement.

Just one tiny example of how versatile and superb Djokovic is came on one particularly marvelous point. He hit a spinning half-volley on the move, but Norrie replied with a lob. So Djokovic ran back toward the baseline, the net behind him, and conjured up a between-the-legs, facing-the-wrong-way, high-arching lob of his own that somehow landed in. Norrie ran to that, twisted his body to reply with a forehand and Djokovic ended the 14-stroke exchange with a drop volley winner.

Even the partisans on hand cheered with approval. Djokovic raised his right index finger to the sky.

WIMBLEDON

A 1st-time champ set to be crowned

By Chris Lehourites
Associated Press

WIMBLEDON, England — The names and faces of the star players at Wimbledon didn't matter to Elena Rybakina when she was a child.

The majesty of the tournament made pretty a big impression, though.

On Saturday, she'll get a chance to add her name to the pantheon of greats at the oldest and most prestigious tennis tournament of them all.

"As a kid, I don't remember exactly who was playing, but when Wimbledon was on TV, it was always traditional white. I remember this well," Rybakina said. "Strawberries. Champagne. "It's something, like, very nice to see."

Rybalkina is one match away from winning a Grand Slam tournament for the first time, in her first major final. And so is her opponent, Ons Jabeur — the first Arab woman and first African woman ever to reach this stage at one of the four biggest tournaments in tennis.

Jabeur, who is from Tunisia, advanced to the final by beating Tatjana Maria 6-2, 3-6, 6-1 on Thursday. Rybakina followed that match on the grass of Centre Court and defeated 2019 champion Simona Halep 6-3, 6-3.

"I didn't expect that I'm going to be here in the second week, especially in the final," said Rybakina, who was born in Russia but plays for Kazakhstan. "I believe that I have a game to go far in the Grand Slams. Of course, I believe that maybe one day I can win it."

This year's championship match at Wimbledon will be the first to feature two female first-time Grand Slam finalists since 1962, with Karen Susman beat Vera Sukova in straight sets.

A win for either Rybakina or Jabeur on Saturday will also be a first Grand Slam title won by a player from their respective countries.

Jabeur, known back home in Tunisia as the "Minister of Happiness" for her cheerful disposition, knows well how historic her Wimbledon run already is.

"I want to go bigger, inspire many more generation(s)," Jabeur said. "Tunisia is connected to the Arab world, is connected to the African continent. ... I want to see more players from my country, from the Middle East, from Africa."

Jabeur has been one of the best players on tour in recent months, rising to No. 2 in the rankings and winning a grass-court title in Berlin two weeks ago. Rybakina is ranked 23rd and has 13 victories over top-20 players.

And at 23, she is the youngest Wimbledon finalist since Garbine Muguruza, who was 21 in 2015 when she lost to Serena Williams.

Rybalkina has also had to deal with several questions about her nationality. She started her career playing as a Russian but switched nationalities to Kazakhstan in 2018. Players from Russia and Belarus were banned by the All England Club from competing this year because of the war in Ukraine.

"I feel for the players who couldn't come here," Rybakina said. "but I'm just enjoying playing here on the biggest stage, enjoying my time and trying to do my best."



Elena Rybakina, above, will take on Ons Jabeur in the Wimbledon women's final Saturday. The championship match will be the first to feature two female first-time Grand Slam finalists since 1962. JUSTIN SETTERFIELD/GETTY

MOTORING

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The 2022 Mercedes-Benz EQS is a large electric luxury sedan with an EPA-estimated range of up to 350 miles. MERCEDES-BENZ USA

Flagship levels of luxury

Experts compare electric newcomers Audi e-tron GT and Mercedes-Benz EQS. Which one fits you best?

By Alex Nishimoto
Edmunds

The electric vehicle market is rapidly changing. Two recently released models are blazing the trail for a brand-new segment: the electric luxury sedan class. Those two cars are the 2022 Mercedes-Benz EQS and the 2022 Audi e-tron GT. Both offer flagship levels of luxury, but they differ greatly in their execution.

The car experts at Edmunds compare and contrast these two electric newcomers to help you decide which premium battery-powered four-door is right for you.

Charging and range

On paper, the e-tron GT's range is unimpressive, as the EPA only rates it at an estimated 238 miles per charge. But in Edmunds' real-world range testing, it achieved 273 miles. That number likely helps ease range anxiety for first-time EV buyers, but it still falls short of the EQS' range. With an EPA-estimated 350 miles, Edmunds drivers were able to squeeze an incredible 422 miles out of the rear-wheel-drive EQS 450+, 72 more miles



The sharp lines of Audi e-tron GT's cabin help it look the part of a futuristic space car. AUDI AG

than its EPA estimate. That made the EQS Edmunds' new EV range record holder by a fair margin, until the pricier Lucid Air Dream came along.

At a Level 3 or DC fast-charging station, the e-tron GT can restore roughly 180 miles in 22 minutes. Meanwhile, an EQS plugged into the same charger would add about 186 miles in just 15 minutes.

Winner: EQS

Power and performance

The EQS is in many ways the Mercedes S-Class reimagined in EV form, and

as such it's not meant to be a tire-scorching performance machine. The e-tron GT, on the other hand, is. In Edmunds' testing, editors noted that while the EQS 450+ delivers adequate acceleration, it's not as quick as other luxury EVs.

The EQS hit 60 mph in 5.7 seconds, compared to just 3.8 seconds for the e-tron GT. Granted, the Audi has more power (496 horsepower and 464 lb-ft of torque versus 329 horsepower and 419 lb-ft in the 450+) and the advantage of all-wheel drive.

The higher-trim

516-horsepower EQS 580 4Matic, which has all-wheel drive, is probably more comparable in terms of acceleration, though it's significantly more expensive with a starting price north of around \$120,000.

But even if the EQS can match the e-tron GT in a straight line, it can't keep up with it in the canyons. Though it's not quite as fun to drive as its close relative, the Porsche Taycan, the e-tron GT is more engaging and nimble than the EQS.

If you're looking for a four-door electric sports car, this isn't it. But it certainly lives

up to the GT designation in its name as a quick and capable grand tourer.

Winner: e-tron GT

Interior and tech

The sharp lines of the e-tron GT's cabin help it look the part of a futuristic space car, and its all-digital instrument panel and responsive 10.1-inch touchscreen with crisp graphics further solidify that image. Somehow the EQS manages to look even more sci-fi. Much of the credit for that goes to its available Hyperscreen dashboard, a feature that uses three screens — one for the gauge cluster, one for the front passenger and a massive center touchscreen — to create the illusion of one extra-wide display that spans the entire dash. It makes for an impressive cockpit you'll want to show off at every opportunity.

Lower-slung than the Mercedes, the Audi is more difficult to get in and out of. The EQS also has a larger back seat, though it doesn't offer the spaciousness you'd expect from an S-Class-inspired EV.

Behind those rear seats is a generously sized cargo area, offering 22 cubic feet of space. The e-tron GT, meanwhile, despite having

both a rear and front trunk, delivers just half that.

Winner: EQS

Pricing and value

The Mercedes EQS and Audi e-tron GT have similar starting prices of about \$103,000. Not an insubstantial sum, but you'll feel like you're getting your money's worth with either car. Both are well built, phenomenal to drive and easy to live with as EVs go. But technically, the EQS is a size class up from the e-tron GT, so you're getting more car for the same price. One plus with the Audi: It comes with three years of complimentary fast charging through the Electrify America network. But then again, if you can afford to drop over \$100,000 on an electric luxury sedan, paying for a fast charge is not likely an issue.

Winner: EQS

Edmunds says: With greater range, more utility and more impressive technology, the Mercedes-Benz EQS is our winner and the better buy for our money. But if you prefer a premium four-door EV with a sleek look and sporty driving dynamics, the e-tron GT is definitely worth considering.

New NHTSA chief says agency will scrutinize auto-driver technology

Associated Press

The new head of the government's road safety agency says it will intensify efforts to understand the risks posed by automated vehicle technology so it can decide what regulations may be necessary to protect drivers, passengers and pedestrians.

Steven Cliff, who was confirmed in May as head of the National Highway Traffic Safety Administration, said the agency

assessing crash data reported by auto-makers and tech companies.

Any new regulations NHTSA may impose would fill what critics say is an urgent need to address the growing use of driver-assistance systems on U.S. roads.

The systems have been linked to crashes involving deaths and serious injuries, though they also have enormous potential



Cliff

to prevent crashes. There are no federal regulations that directly cover either self-driving vehicles or those with partially automated driver-assist systems such as Tesla's Autopilot.

Before developing any new federal standards, Cliff said, NHTSA wants to better understand how the new technology should perform.

He said that when he

first joined the agency in February 2021, he was surprised to discover that NHTSA had no data on automated vehicle crashes. As a result, Cliff said, he challenged the agency to require such reporting. NHTSA recently released data from July 2021 to May, concluding that automated vehicles were involved in nearly 400 crashes.

Cliff cautioned that while he believes federal standards are needed to regulate driver assisted

technology, he wants to avoid rushing to embrace new rules that might potentially end up compromising safety.

The agency is also working on performance standards for automatic emergency braking, which it plans to require on all new passenger vehicles and heavy trucks. The braking systems, which can detect and stop for pedestrians, other vehicles and obstacles, show great potential to help stem rising traffic

deaths in the U.S., he said.

NHTSA, he said, will set metrics for how the braking systems detect objects to ensure that the systems respond appropriately.

Cliff declined to discuss any details of regulations that might be forthcoming. "It's important for us to take the data that comes from those incidents, better understand it in an engineering context," he said. "I think it's important to move quickly but not so fast that we're getting it wrong."



The 2023 Honda HR-V EX-L retains the simple functionalism that's classically Honda. HONDA

AUTO REVIEW

2023 Honda HR-V grows in social stature and size

By Larry Printz
Tribune News Service

Would you guess that Honda offers the highest number of American-made cars offered in the U.S.? Probably not. But more than that, their models are designed specifically for the American market. Just consider today's subject, the all-new, redesigned 2023 Honda HR-V.

Offered in base LX, mid-level Sport and top-of-the-line EX-L trim levels, the 2023 HR-V is significantly larger than before. But there's a maturity to the new HR-V that was somehow lacking in the previous version. In fact, the new HR-V is larger than the first generation 1996 CR-V, and about the same size as the second generation 2002 model. Strangely, the added size only adds about one cubic foot of cargo space, and has less when you fold the rear seats. Passenger volume also decreases to 98.7 cubic feet from 100.1 cubic feet.

Its added size comes from its use of the latest 11th-generation Civic platform, rather than the Honda Fit architecture employed for the first-generation and new overseas HR-V, dubbed the Vezel in Japan. But that switch in platforms also brings about an upgraded interior. No longer a snug pseudo

2023 Honda HR-V EX-L AWD

Base price: \$23,605-\$28,950

Engine: 2.0-liter four-cylinder

Horsepower/Torque: 158/138 pound-feet

EPA fuel economy (city/highway): 25/30 mpg

Length/Width/Height: 179.8/63.8/72.4 inches

Ground clearance: 7 inches

Curb weight: 3,333 pounds

Cargo capacity: 24.4-55.1 cubic feet

that supports wireless CarPlay and Android Auto, an eight-speaker music system and Qi wireless smartphone charging.

As you'd expect given its Civic roots, the HR-V gets a new 2.0-liter inline four-cylinder engine that generates 158 horsepower and 138 pound-feet of torque. A continuously variable transmission is standard and is offered with either front- and all-wheel drive.

Power is sufficient when the driving mode selector is set to Normal, and noticeably more enticing when the shifter is in Sport mode. But the CVT can't be shifted manually to extract the most fun. Nevertheless, most drivers will find it well behaved, without the whine and lag that afflicts too many CVTs. You can still drive it with some gusto when the road warrants.

The HR-V is nimble, but not sporty, lively enough for tackling the twisties. But really push it and some body lean sets in, although grip remains impressive.

It makes for a far more sophisticated and involving experience than the previous buzzbomb, one that has clearly climbed a rung on the social scale.

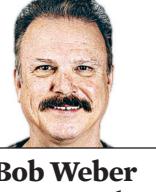
Just don't let it get to you head. HR-V doesn't stand for His/Her Royale Vehicle.

crossover awash in cheap hard plastics, the 2023 HR-V retains the simple, spartan functionalism that's classically Honda.

The EX-L's cabin features soft-touch and perforated leather-like seats at the edge of the instrument panel. Despite the reduction in interior space, the HR-V feels roomier inside, with ample room for tall drivers behind the wheel.

The tech package offers a large space for wireless smartphone charging and a second spot for wired charging. Customers who purchase the base LX trim get a fairly basic 7-inch touchscreen. Apple CarPlay and Android Auto are included when upgrading to themed-level Sport trim. The top EX-L model has a far better 9-inch high-definition display.

Can a car break-in lead to breaking into the garage?

Bob Weber
Motormouth

Q: So, most new vehicles have a built-in programmable garage door opener. When the vehicle is locked and someone breaks into the vehicle, does the opener work?

— T.B., Chicago

A: Good question, but beyond my area of expertise. I turned to Liftmaster, a major maker of garage door openers.

"On some vehicles," Liftmaster's Kelly Shumaker said, "power is applied all the time to the UGDO (Universal Garage Door Opener). In this case, it's always operable no matter what state ignition is in."

With others, "power is applied only when ignition is on. In this case, UGDO won't work unless you have the key, or in the unlikely scenario that someone hot-wires the car — which in modern vehicles is much harder to do. A newer option is a cloud-based system with which the driver has access to operate the garage door from almost anywhere."

"In this scenario your phone would be tethered in the vehicle. So, you wouldn't be able to (open the door) unless the driver left their phone in the vehicle. Even when there's two layers of security, you need to be able to turn on the car and unlock the phone for this to work."

Q: A friend of mine from Colorado drives a Corvette. As you know, Corvette owners do not like front license plates, so he does not have one on. Well, he got stopped by the Colorado Highway Patrol.



Will a compromised vehicle with a built-in garage door opener also lead to a compromised garage? DREAMSTIME

The trooper said, "Do you know why Colorado issues two plates?" His reply, and it did not go over well, was: "In case you lose one."

— T.S., Morris, Minnesota

A: I have a hunch he got the trooper's autograph.

Q: I understand that "classic" vehicles are not required to have front license plates in Minnesota. Thanks for a great column!

— G.O., Minneapolis

A: Many states issue only a single antique vehicle plate and it is often a one-time, not recurring, fee. There are usually restrictions on how far the vehicle may be driven, etc. But the good news is that the insurance premiums are often lower. Check with your state DMV for details. I had such a tag, but sold the 1986 Shelby Daytona Turbo Z. The tag now adorns my garage wall.

Q: Today I read your response to the man who has a daughter who is moving to South Dakota and asked what weight oil should she put in her car. You suggested 5W-30. But if the car maker says to use 5W-20 which most do, putting 5W-30 is not a good suggestion.

— T.B., Minneapolis

A: At the risk of sounding like a scratched vinyl disc upon which music was recorded, consult your

owner's manual for the final word on what to use. It could even be 0W-20.

Q: We own a 2021 Honda CR-V hybrid with adaptive cruise control, which keeps us a safe distance for a car in front while using it. According to the manual, it's for use over 40 mph and not recommended in stop-and-go traffic. Solve a disagreement between my husband and me. He insists on using ACC even while driving under 40 mph and in heavy traffic. I'm concerned it's doing something bad to the engine and/or transmission. What do you think?

— S.B., Forest Park, Illinois

A: I think using it in heavy urban traffic is a safety issue. If operating the adaptive cruise control below 40 mph would cause damage, it would not function at those speeds. Don't skip your insurance payments.

Bob Weber is a writer and mechanic who became an ASE-certified Master Automobile Technician in 1976. He maintains this status by seeking certification every five years. Weber's work appears in professional trade magazines and other consumer publications. Send questions along with name and town to motor mouth.tribune@gmail.com.



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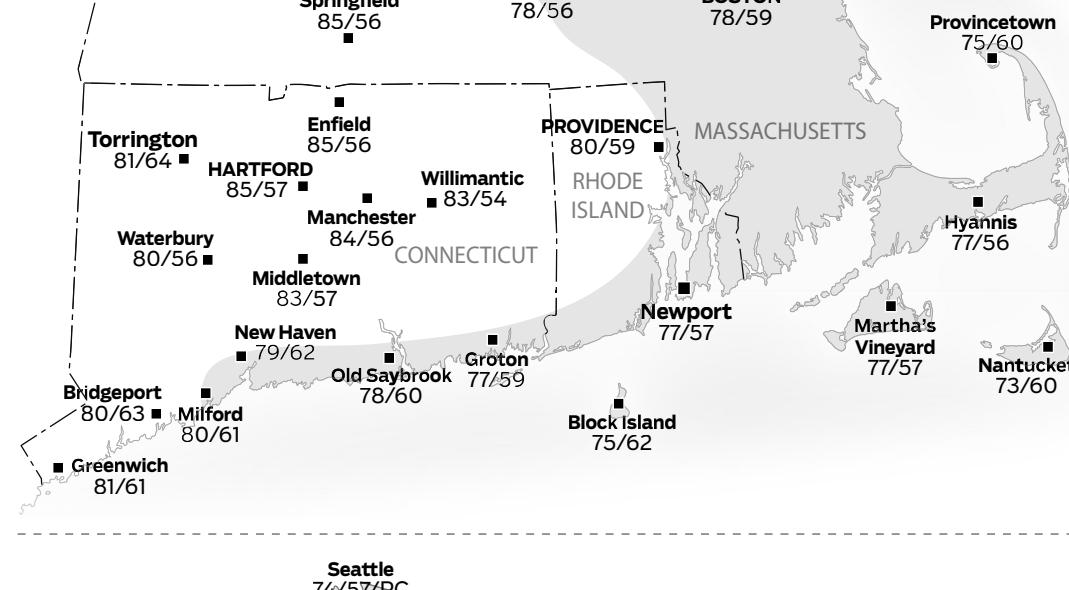
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Clouds giving way to increasing sunshine, comfortable humidity levels. North winds around 5 mph. 85° 57°	Sunny and pleasant. 85° 59°	Mostly sunny, warm and turning more humid. 83° 59°	Mostly sunny, hot and humid, chance for an afternoon/evening shower and a thunderstorm. 87° 67°	Partly sunny, hot and humid, chance for an afternoon/evening shower and a thunderstorm. 92° 69°	 courant.com/weather

YOURCAST



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Tea makes mocktails shine



Strongly brewed black tea anchors this nonalcoholic take on a classic Dark 'n' Stormy. DAVID MALOSH/THE NEW YORK TIMES

By Rebekah Peppler
The New York Times

In early 2020, I developed long COVID-19 and stopped being able to tolerate alcohol. As a food and drinks writer, this presented a particularly distressing work challenge: How could I create recipes that I couldn't always have?

The tea cabinet offered endless inspiration. Teas have long imbued alcoholic drinks with both tannic qualities and aromatic range. (Think whiskey-laced toddies or 17th-century batched drinks like Regent's Punch.) They can also lend a wide range of depth and character to nonalcoholic drinks.

"Tea is a really good way to build complexity into a cocktail," said John deBary, a New York City-based bar expert, author and founder of the nonalcoholic drink brand Proteau. "Black tea, green tea and Lapsang souchong are all really good go-to's when I make a nonalcoholic drink."

Whether your tea is bagged or loose-leaf, a household blend or single origin from a specific region and terroir, deBary suggests thinking about its application: The more ingredients in a drink, the less emphasis there is on the specific tea's flavor.

Once you've chosen your tea,

draw out its flavor by using one of two extraction methods, hot or cold. Steeping tea leaves in hot water before straining offers an immediate perk: The tea component of your drink is ready to use (after cooling to room temperature). Brewing teas longer and thus stronger also allows for stronger tea flavor and, often, more tannins, which can give your nonalcoholic drink a spirited mouthfeel.

If you're using the tea in a mixed drink with many components, the hot method is fine. However, if you have time and don't want to risk overextracting your tea (and creating an astringent infusion), deBary recommends the cold brew method: combining tea with cold water and letting it sit overnight in the refrigerator.

To build tea-based drinks, experiment with complementary flavors. DeBary often pairs green tea with grapefruit or black tea with lemon. Chamomile, floral and botanical, mixes especially well with a vegetal celery simple syrup and fresh lime in a nonalcoholic Celery Sour, while the tannins in strongly brewed black tea play well with a spiced, salted lime cordial and ginger beer in an alcohol-free Dark 'n' Stormy mocktail.

CELERY SOUR MOCKTAIL

Reserve the extra celery simple syrup and use it as a replacement for regular simple syrup in all manner of drinks. Or, if you don't have time to make the celery simple syrup for this drink, you can substitute in standard 1:1 simple syrup, though the resulting sour will lose some of its vegetal nuance.

Makes: 1 cocktail

For the celery simple syrup:
1 cup sugar
4 whole allspice berries
10 black peppercorns
Pinch of flaky sea salt (optional)

1 cup celery leaves (or 1/2 cup celery leaves and 1/2 cup parsley leaves)

For the chamomile tea base:

2 chamomile tea bags (or 2 tablespoons loose leaf tea)

2 (3-inch) pieces lemon peel

For the cocktail:

1/2 lime, cut into quarters

1/2 celery stalk, cut into 1/2-inch pieces

3/4 ounce celery simple syrup

3 ounces chilled chamomile tea

Ice

1. Prepare the celery simple syrup: In a small saucepan, combine sugar, allspice, peppercorns and salt (if using)

with 1 cup water. Heat over low, stirring frequently, just until sugar dissolves, about 3 minutes. Remove from the heat, add the celery leaves (and parsley leaves, if using). Set aside to steep at room temperature for 1 to 2 hours. Strain through a fine-mesh sieve, pressing on solids. (You should have about 1 1/2 cups syrup.) Keep it in the refrigerator, tightly covered in an airtight container, for up to 3 weeks.

2. Prepare the chamomile tea base: In a tea kettle or small saucepan over high heat, bring 2 cups of water to a boil. Remove from the heat, and add the tea and lemon peels. Allow to steep for 10 minutes, then remove the tea bags and peels or, if using loose-leaf tea, strain through a fine-mesh sieve and set aside to cool completely. Keep it chilled in the refrigerator, tightly covered in an airtight container, for up to 5 days.

3. Prepare the cocktail: In a shaker, add lime, celery pieces and the simple syrup. Muddle to smash and release the lime's juices. Add the chilled chamomile tea and ice. Cover and shake vigorously until well chilled, about 15 seconds. Strain into a chilled Nick and Nora or coupe glass.

DARK 'N' STORMY MOCKTAIL

When choosing a black tea, look to Darjeeling, English or Irish breakfast, or Assam. (For something without caffeine, reach for buckwheat tea and increase the brew time to 20 minutes.) The spices in the salted lime cordial are easily shifted to your pantry and preferences. If you don't have ground ginger, totally fine. If you want to add cardamom, go for it. The point is to infuse the cordial with a warmth that complements the ginger beer's sharp spice. However, please don't skip the salt. The hit of salinity enhances the cordial's flavors. Leftover cordial — sweet, spiced and deeply sour, can be mixed on its own with sparkling water or tonic or, if you're looking to incorporate it into an alcoholic drink, into a gimlet.

Makes: 1 serving

For the salted lime cordial:

Finely grated zest from 6 limes
1 cup sugar
1 teaspoon flaky sea salt
1/4 teaspoon ground cinnamon
1/4 teaspoon ground ginger
1/4 teaspoon black pepper
1/8 teaspoon ground cloves
1 1/4 cups fresh lime juice (from about 6 limes)

For the chilled black tea:

2 black tea bags (or 2 tablespoons loose-leaf black tea), such as Darjeeling

For the cocktail:

Ice
3 ounces chilled black tea
1 ounce salted lime cordial
4 ounces fresh ginger beer
Lime wedge

1. Make the cordial: In a medium bowl, combine the lime zest, sugar, salt, cinnamon, ginger, pepper and cloves. Use your fingers to rub the zest and spices into the sugar until the sugar is green and very fragrant.

Slowly pour in the lime juice, whisking to combine and dissolve the sugar completely. Cover and refrigerate for at least 12 hours, up to 24. Strain through a fine-mesh sieve; pressing on the solids. (You should have about 1 1/2 cups cordial.) Discard the solids and keep the cordial in the refrigerator in an airtight container for up to 1 week.

2. Make the chilled black tea: In a tea kettle or small saucepan over high heat, bring 2 cups of water to a boil. Remove from the heat and add the tea. Allow to steep for 10 minutes, then remove the tea bags or, if using

loose-leaf tea, strain through a fine-mesh sieve and set aside to cool completely. Keep it chilled in the refrigerator, tightly covered in an airtight container, for up to 5 days.

3. Make the cocktail: Fill a highball glass with ice. Add the tea and cordial. Top with ginger beer, stir gently to combine and finish with a lime wedge.



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A spread for samgyeopsal, a dish with a name that refers to pork belly's three layers — the fat cap and the two leaner layers of meat below it, one light and one dark. A chill way to have Korean barbecue at home, this dish is less a recipe and more a road map to dinner. BOBBI LIN/THE NEW YORK TIMES PHOTOS

Essential Korean

Cookbook author and son of South Korean immigrants shares some of the recipes that define the cuisine for him

By Eric Kim
The New York Times

“Daebak!” — pronounced DEH-bahk, often with a long, guttural emphasis on the first syllable — can be a noun, an adjective or an interjection that expresses approval when something is truly great.

It's the Korean word my mother blurted out when she recently tasted my doenjang jjigae, a soybean-paste stew that has taken me years to perfect.

Some might measure a Korean cook's prowess by their kimchi, an intimate way to get to know someone's sohn mat, or hand taste, the immeasurable quality of a cook's personal touch. But I would argue that doenjang jjigae, the humblest and most basic of Korean stews, is a window into a cook's soul. The precision with which the vegetables are cut, the ratio of broth to soybean paste, and the clarity and balance of flavors can reveal a lot about a cook's palate, as well as their priorities. Are they showing off or aiming to nourish? Is the stew in your face, or soothing you throughout the meal like a weighted blanket?

When my mother said my doenjang jjigae was “daebak,” I finally felt that I had graduated from her master class in Korean cooking. As the son of South Korean immigrants,



“I've been cooking since I was 13, but only recently have I begun to feel like a Korean cook,” writes cookbook author Eric Kim.

I've been attending it since I was old enough to walk, a little shadow following her around our suburban Atlanta kitchen. I am no longer my mother's shadow, but the way I cook now, the way I move and breathe in my New York City kitchen, has echoes of her movements, her breaths. So much of cooking is using your senses and following your gut, and I never experience those instincts more acutely than when I am

making Korean food. Here's the thing: I've been Korean my whole life, and I've been cooking since I was 13, but only recently have I begun to feel like a Korean cook. Many of us are Korean because of what's in our hearts, not how fluent we are in Hangul, what our parents and grandparents look like or where our families have decided to lay down roots.

These dishes stem mostly from South Korean food traditions, and espe-

CHEESY CABBAGE TTEOKBOKKI

Makes: 4 servings
Total time: 30 minutes
3 large eggs
1 tablespoon granulated sugar
3 tablespoons gochujang
1 tablespoon soy sauce
1 large garlic clove, finely grated
3 tablespoons unsalted butter
2 large shallots, thinly sliced crosswise into rings
Salt

1 pound fresh or frozen tteok (rice cakes)

1/2 cup shredded cheese, such as sharp cheddar or low-moisture mozzarella

5 ounces green cabbage, shredded (about 2 cups)

1. Bring a small pot of water to a boil over high heat. Add eggs carefully and reduce heat to gently simmer eggs until soft-boiled, 6 to 7

minutes. Drain eggs, leaving them in their pot, then shake pot to crack their shells.

Cover cracked eggs with cold water to shock them, then let cool enough to touch. Once

they are sufficiently cooled, peel the eggs directly in the

water (they should peel

easily); set aside.
2. In a small bowl, stir together the sugar, gochujang, soy sauce and garlic. Set aside.

3. In a large pan, melt the butter over medium-high heat. Add the shallots, season generously with salt and cook, stirring constantly, until the edges of the

shallots are really brown, 5 to 7 minutes. Stir in the

gochujang mixture and cook, stirring for a few seconds, just until the sauce loses its

raw edge.

4. Stir in 1 cup cold tap water and add the tteok, making

sure to separate them if

stuck together. Bring to a

simmer over medium-high

and cook until the sauce

thickens and the tteok are

heated through but still

chewy, 4 to 6 minutes. (Add a

minute or two if using frozen

rice cakes.)

5. To serve, scatter over

the cheese, followed by the

cabbage — a nice, crunchy

blanket of it. Cover to let the

cheese melt; the cabbage

will steam slightly and

lose some of its raw edge.

Halve the soft-boiled eggs

and arrange them over the

crunchy, cheesy cabbage.

to a gorgeous history of empires. I've written the recipes in English, but know that their souls are in Korean. And if you need a place to start, I hear the doenjang jjigae is daebak.

SHEET-PAN KIMCHI FRIED RICE

Makes: 4 to 6 servings
Total time: 45 minutes, plus rice cooking time
2 cups uncooked medium-grain white rice
1/4 cup toasted sesame oil
1/4 cup gochujang
1/4 cup napa cabbage kimchi juice, plus 16 ounces kimchi, coarsely chopped (about 2 cups)
3 tablespoons soy sauce
2 teaspoons granulated sugar
Salt
1 large onion, cut into medium dice
3 tablespoons unsalted butter, cut into small pieces
20 grams gim (often labeled as roasted seaweed), crushed
6 large eggs

1. Place the rice in a sieve and rinse it under cold running water, shaking constantly, just a few seconds. Add the rinsed rice and 2 cups cold water to a rice cooker or medium pot and soak for 10 minutes. If using a rice cooker, turn it on and cook rice until soft and fluffy. If using a pot, bring the water to a simmer over high heat, then reduce the heat to very low, cover and continue simmering, without peeking, for 20 minutes; remove the pot from the



Sheet-pan kimchi fried rice, with oven roasting that increases the potential for that coveted nurungji, or scorched rice.

heat and let the rice finish steaming, still covered, until the grains are soft, distended and a little shiny, about 10 minutes. Uncover your cooked rice, fluff with a fork and set aside.

2. Position a rack in the middle of the oven and heat to 425 degrees.

3. In a large bowl, whisk together sesame oil, gochujang, kimchi juice, soy sauce and sugar. Season generously with salt, then stir in chopped kimchi and onion. Add the cooked rice, butter and seaweed and stir to combine. Taste and adjust seasoning with salt.

DOENJANG JJIGAE

Makes: 2 servings
Total time: 15 minutes
5 tablespoons doenjang, plus more to taste (see note)
4 garlic cloves, crushed and coarsely chopped
1 small red onion, cut into medium dice
1 medium zucchini, cut into medium dice
5 ounces Korean radish, peeled, quartered, then thinly sliced crosswise
3 ounces fresh shiitake mushrooms, stems removed and caps thinly sliced
1 (4-inch) square dasima (dried kelp), cracked into small pieces
4 oil-packed anchovies, drained
1 tablespoon soy sauce
Salt

1 thin, boneless rib-eye steak (about 6 ounces), cut into 1-inch pieces

Steamed white rice, for serving

1. To a medium pot, add the doenjang, garlic, onion,

zucchini, radish, mushrooms,

dasima, anchovies, soy

sauce and 3 cups cold tap

water, and season lightly

with salt. Bring to a boil

over high heat, then reduce the heat to gently boil,

stirring once or twice, until the vegetables start to

soften and the broth tastes

intensely savory and as

salty as the sea, about 10

minutes. Adjust seasoning

with more doenjang or salt

as desired; the stew should be assertively seasoned.

2. Stir in the steak and

continue gently boiling the

jjigae, stirring once or twice,



A bowl of doenjang jjigae, which combines anchovies and the umami of doenjang, a fermented soybean paste, with the natural sweetness of onion, zucchini and radish.

until the meat is just cooked through, about 5 minutes. Serve with bowls of fresh white rice.

Note: You can find doenjang, often labeled “soybean paste,” in Korean or Asian supermarkets and online.

SAMGYEOPAL

Makes: 4 servings
Total time: 30 minutes
For the pa muchim:
4 scallions, trimmed, cut into 3-inch segments, then very thinly sliced lengthwise into matchsticks
1 tablespoon rice vinegar
2 teaspoons gochugaru
1 teaspoon toasted sesame oil
Pinch of granulated sugar
Coarse kosher salt and freshly ground black pepper

For the samgyeopsal:

1 pound assorted lettuces, such as Little Gem, endive and perilla, leaves separated

4 garlic cloves

2 tablespoons doenjang

1 tablespoon honey

Coarse kosher salt and freshly ground black pepper

4 tablespoons toasted sesame oil

2 pounds thinly sliced pork belly, cut into 2-inch strips (see note)

Steamed white rice, for serving

1. Make the pa muchim:

In a medium bowl, toss to combine the scallions, vinegar, gochugaru, sesame oil and sugar. Season to taste with salt and pepper; set aside.

2. Prepare samgyeopsal spread:

Wash and dry the lettuces and arrange on a large platter. Thinly slice the garlic cloves and place on a small plate, scooping the slices to one side. Make the doenjang honey by dabbing the doenjang onto the other side of the plate and drizzling the honey over the doenjang.

Make the dipping sauce by adding 1 teaspoon salt and a generous grind of black pepper to 4 small dishes (or however many are dining); drizzle each dish with 1 tablespoon sesame oil.

3. Cook the pork belly:

Heat a large skillet over medium-high. Add half of pork belly and cook, stirring occasionally, until edges are crispy and lightly browned, but centers are still plump and meaty, 5 to 7 minutes.

Transfer to a towel-lined platter. Drain the fat from the pan and discard. Repeat with the remaining pork belly. Serve immediately with bowls of fresh white rice.

4. To eat: dip the fried pork belly into the dipping sauce, then place on a lettuce leaf.

Smear some of the doenjang honey onto the pork belly, top with a slice of raw garlic and a small chopstickful of pa muchim. Fold the lettuce wrap into a bundle and eat.

Chase with the white rice. Another lovely thing to do: Dip the lettuces into the doenjang honey or dipping sauce, and eat them like crudité between bites of crispy pork belly.

Note: You can buy thinly sliced pork belly at Korean grocery stores, sometimes as long strips and often as individual rolled pieces made easy for grilling. You can also purchase pork belly as a long, thick slab, which can be sliced as thinly or thickly as you like. All that matters is that your pork is uncured and unseasoned, as it's the pure flavor of the meat that makes samgyeopsal such a dream to eat.

Humble Burgundy region home to new blood

Different generation of energetic growers, winemakers in area

By Eric Asimov
The New York Times

SAVIGNY-LÈS-BEAUNE, France — The soaring demand and high regard for Burgundy around the world means that little of the Côte d'Or, the region's heart, has been left unturned. But if an off-the-beaten-trail source for relative bargains still exists, it would be this well-known but little-understood village.

The wines of Savigny-lès-Beaune have never been better than they are today. Yet their reputation, as rustic relatives of the great names of the Côte d'Or, persists in the face of captivating evidence to the contrary.

That humble reputation is not without some historical truth. Decades ago, much of the Savigny production was sold to négociants — merchants — who often blended it together and sold it as generic Savigny-lès-Beaune, rather than bottling cuvées separately to display the diverse terroirs that distinguish the better vineyards.

Many of the wines had rough tannins overshadowing nuances of flavor. But they were relatively inexpensive, which made them popular in the 1980s with young wine novices like me, and they still conveyed the essence of graceful red Burgundy with beautiful, aromatic fruit.

Today, Savigny-lès-Beaune is a completely different story. It is now home to a new generation of energetic growers and winemakers. Viticulture has markedly improved. So has the winemaking, and, as has been true throughout Burgundy, a spirit of collaboration and open communication has



GETTY

replaced what not so long ago in Savigny was an insular, suspicious community.

Climate change, too, has played a role. Warmer temperatures have made it easier to ripen grapes in some vineyards where the vines used to struggle to mature. But climate change has also taken its toll. The sort of catastrophic frosts and hails that might have occurred once in a career in the 20th century have destroyed crops a half-dozen times in the past decade.

During a visit to Savigny-lès-Beaune in May, I was struck by the high quality of the wines I tasted as well as by the skill of the growers and producers.

While their wines all share the pedigree of the Côte de Beaune, the southern half of the Côte d'Or, they can vary considerably depending on a producer's vineyards and preferred style. Some vinify whole clusters of grapes, stems included, resulting in

paler wines with a spicy, herbal quality, great purity and transparency. Others destem their grapes before fermentation, resulting in greater intensity of fruit flavors in the wines. And some do a bit of both.

Savigny is a complicated place. The Côte d'Or is a slender spine descending southwest from the city of Dijon and consists largely of southeast-facing slopes. Savigny-lès-Beaune juts westward just northwest of the city of Beaune, with myriad vineyards set on slopes, ridges, valleys and flatlands facing multiple directions. Vines are planted on a hodgepodge of clay and limestone with plenty of fractured bedrock and gravel.

"The gravel makes it different from other parts of the Côte d'Or," said Hugues Pavelot, whose estate, Domaine Jean-Marc et Hugues Pavelot, makes structured yet deliciously fruity wines.

The Pavelots have grown

grapes in Savigny since before the French Revolution. For the past 25 years, though, two estates have set the highest standard for Savigny-lès-Beaune: Domaine Simon Bize et Fils and Domaine Chandon de Briailles.

Bize has been growing grapes and making wine in Savigny for more than 130 years. Patrick Bize was an exceptional leader who brought the estate to its current standard of excellence before his untimely death in 2013 at age 61. Since then, the wines have gotten even better under his wife, Chisa Bize.

Bize attributes some of the improvement to the benefits of climate change. "Now the grapes ripen really well, especially the last vintages," she said. "The vines have really adapted to the heat, especially in 2019 and 2020."

Elegance and precision characterize the Bize wines. The reds are fermented entirely with

whole clusters. A 2019 Savigny village wine was pretty and floral with fine tannins, while a premier cru, from the Telmettes vineyard, was savory and more structured, still floral but with a slightly meaty quality.

"Historically, Savigny is red country," Bize said. "More and more people are making Savigny white now, but it's not very well known."

The whites at Bize are superb. A 2019 village white was lovely, with saline and mineral flavors.

Like Bize, Chandon de Briailles is an old estate. Claude de Nicolay, who today runs Chandon with her brother, Francois, dates it back to 1830. It was their mother, Nadine, who started bottling wines in the 1980s and began farming organically in the 1990s. Chandon has been biodynamic since 2005.

Nadine de Nicolay also began fermenting whole clusters of grapes at a time when it was unfashionable. "She liked the complexity it brought," Claude de Nicolay said. "It made the wine elegant and light."

I've always liked the wines of Chandon de Briailles, but they used to be a little tough when young, with bristly tannins. But the de Nicolay have continued to refine their farming and winemaking, and the wines are more elegant today.

A 2020 Les Lavières, an excellent premier cru vineyard, was fresh and subtle, with delicate, lingering flavors of flowers, red fruits and minerals. By contrast, a 2019 Les Lavières was richer and more voluminous, intensely floral with flavors of darker fruits.

The 2021 vintage was largely a disaster throughout France with frost and rain, which produced infestations of mildew and mold. In Savigny, Claude de Nicolay said, the crop was down by almost 75%.

Chandon makes a little

bit of white, from the Saucours vineyard. The 2019 was fresh and energetic with lip-smacking saline and citrus flavors.

While these two estates have been the Savigny standard-bearers, other estates like Domaine Louis Chenu Père et Fille are on an upward trajectory. At Chenu, daughters Caroline Chenu and Juliette Chenu Brut, the fifth generation at the estate, have been in charge for almost 20 years and are responsible for its excellent wines today.

"We tried to improve things, but not like a revolution," Juliette said. "We just tried to be a little more precise."

Chenu has been organic since 2006, but Caroline said Chenu does not have the resources or workforce to be biodynamic, which is more labor intensive. She is the winemaker, though she says she is not very technical.

"I wanted to make wine the same way I make food in my kitchen: good products and not much more," she said. "Everything is easy if the grapes are beautiful."

Chanterêves is one of Savigny's newer and most exciting producers. The proprietors, Tomoko Kuriyama and Guillaume Bott, met in 2005 when Bott was working at Bize and Kuriyama, who is from Tokyo but was working in the Mosel in Germany, did a short stint at Bize to study their vineyard work.

She was soon hooked on Burgundy (and Bott). They started Chanterêves as a négociant in 2010, and Kuriyama settled in Burgundy permanently in 2011. They bought their first vineyard land in 2020, and Bott only left Bize earlier this year.

Tasting their wines, you can sense the Bize lineage.

"We both like purity and elegance," Kuriyama said. "We don't like massive wines."

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Overnight French toast has a jammy twist

By JeanMarie Brownson

Tribune Content Agency

Family brunch always begins with overnight French toast. It's easy to assemble and beloved by everyone. We even make this simple, but indulgent dish, when renting vacation homes. The only special equipment needed is a 13-by 9-inch baking dish and an oven.

For this year's Fourth of July family gathering, we will gild the top of the casserole with a glossy layer of jam. Fruit-juice sweetened fruit spread adds deep fruit flavor with less sugar than ordinary jam or preserves.

A couple of cups of fresh or frozen berries sprinkled between the layers add great flavor and texture to the finished dish.

Our refrigerator regularly holds a stock of nonfat milk plus nondairy oat or coconut milk, as well as half-and-half or heavy cream. The beauty of this recipe is that any of those milks work with minor changes in texture, sweetness and richness in the final dish.

I like to serve a square of the warm toast with a dollop of coconut yogurt and more fresh berries. Blueberry syrup will flow in honor of berry season.

Maple syrup and cane syrup also taste great if you're craving extra sweetness. Golden chicken sausages, slices of Canadian bacon and wedges of fresh pineapple round out our brunch menu.

After the fireworks, serve a square of the warm toast casserole as dessert topped with a spoonful of whipped cream or ice cream. Leftovers reheat beautifully in the microwave.

JeanMarie Brownson is a chef, a James Beard Award-winning author and the recipient of the IACP Cookbook Award for "Dinner at Home."



Berries sprinkled between the layers adds great flavor and texture to this French toast dish. JEANMARIE BROWNSON/TNS

JAMMY MIXED BERRY OVERNIGHT FRENCH TOAST

Makes: 8 servings

Note: Use any milk you have on hand, from nonfat dairy to nondairy oat milk. For a richer result, sub in 1/2 cup whipping cream.

3 tablespoons softened butter, divided

1 loaf (15 to 18 ounces) unsliced challah bread, Hawaiian bread or country-style bread

4 cups fresh berries, such as blueberries, blackberries, raspberries

and sliced strawberries (or frozen berries, thawed)

8 large eggs

2 1/2 cups milk or unsweetened oat milk or coconut milk

1/2 cup heavy whipping cream or half-and-half (or use more milk or oat milk)

1/2 teaspoon salt

1/4 teaspoon freshly ground nutmeg

1 jar (10 to 14 ounces) seedless fruit spread, such as blueberry or strawberry or berry fruit preserves or seedless jam

For serving:

Coconut or plain yogurt

Blueberry syrup or maple syrup

1. Use 1 tablespoon of the softened butter to coat the bottom and sides of a 13-by 9-inch baking dish. Cut the bread into 1-inch thick slices. Layer half of the slices over the bottom of the prepared baking dish. Top with half of the berries, then the remaining bread slices.

2. Whisk together eggs, milk, cream, salt and nutmeg in a large bowl until smooth. Slowly and evenly pour the mixture over the bread in the dish, making sure to dampen all the bread. Cover the dish with plastic wrap pressed tightly against the

bread. Refrigerate at least 4 hours or overnight.

3. Heat oven to 350 degrees. Let bread mixture stand on the counter while the oven heats. Uncover the dish, then use a flexible spatula to spread all of the jam over the top of the bread in a smooth, even layer. Dot with bits of the remaining 2 tablespoons butter.

4. Bake until nicely puffed and the edges are golden, 40 to 45 minutes. Let stand 5 minutes before cutting into squares. Serve with a dollop of yogurt, remaining fresh berries and syrup.



You'll find graham crackers and pecans in the crust of this treat. GREG DUPREE/EATINGWELL

Keep your kitchen cool with no-bake cheesecake treats

By Carolyn Malcoun | EatingWell

As if no-bake weren't tempting enough, consider that the graham cracker crust for these berry cheesecake bars has pecans in it. In the filling, nonfat Greek yogurt and reduced-fat cream cheese cut the calories and saturated fat.

NO-BAKE BERRY CHEESECAKE BARS

Makes: 16 servings

Active time: 20 minutes

Total time: 2 hours, 20 minutes

7 ounces graham crackers broken into large pieces

1/2 cup toasted pecans

1/4 teaspoon salt

1/3 cup canola oil

2 (8-ounce) packages reduced-fat cream cheese softened

2 cups nonfat plain Greek yogurt

2/3 cup confectioners' sugar

1 teaspoon lemon zest

1 tablespoon lemon juice

5 cups fresh berries

Pulse graham crackers, pecans and salt

in a food processor until finely ground. With motor running, drizzle in oil, then pulse to combine. Press into 9-by-13-inch baking dish.

2. Add cream cheese, yogurt, confectioners' sugar, lemon zest and lemon juice to the food processor. Puree until smooth, about 1 minute. Dollop the mixture over the crust, then gently spread into an even layer. Cover and refrigerate until cold, at least 2 hours and up to one day.

3. To serve, top with berries and cut into 16 squares.

Recipe nutrition per serving: 245 calories, total fat: 15 g, saturated fat: 5 g, cholesterol: 8 mg, carbohydrates: 23 g, fiber: 3 g, total sugars: 13 g, added sugars: 9 g, protein: 6 g, sodium: 224 mg, potassium: 152 mg, iron: 1 mg, folate: 26 mcg, calcium: 69 mg, vitamin A: 222 IU, vitamin C: 8 mg

SERIOUSLY SIMPLE

Asian-style baby back ribs perfect for summer barbecue

By Diane Rossen Worthington
Tribune Content Agency

The tastes of summer are bountiful. Colorful fruits and vegetables abound, and barbecuing is a welcome technique to complement summer's best produce.

Pork ribs have a permanent place on my summer menu — particularly baby back ribs that are meaty and happily take on the Asian flavors of this zesty marinade. Growing up, summer barbecues at our house always meant a barbecue blazing with big steaks and plenty of baby back ribs. My mom liked the bottled teriyaki sauce for the steaks and for the ribs.

The following recipe

came about after trying many other barbecue techniques. I have found that first marinating the ribs and then baking them enclosed in aluminum foil, essentially steaming them, in a 325-degree oven results in a moist, tender slab of ribs.

I appreciate that this dish can be made a day ahead, cooled and refrigerated. The day of cooking just requires some time on the barbecue to



Baby back ribs happily take on the Asian flavors of this marinade. DREAMSTIME

finish heating and glazing the ribs. This technique creates a juicy result.

The marinade combines slightly sweet hoisin sauce with honey and rice wine vinegar for an Asian-style glaze, a fun surprise twist on classic sweet American barbecue sauce. You can do this technique with any glaze or sauce you prefer.

You can also use this marinade on pork tenderloin or chicken.

When you are selecting ribs, look for the meaty and less fatty baby back ribs,

sometimes called loin ribs. They have a covering of meat over the bones and between them that makes them leaner and meatier than spareribs. They are shorter and smaller than spareribs, too. It's also best to purchase fresh ribs that have not been frozen.

My favorite side dish with these ribs is a simple cabbage salad flavored with fresh cilantro, rice wine vinegar and oil. And of course, grilled fresh corn. Serve your favorite Asian beer or a chilled rose.

ASIAN BABY BACK RIBS

Makes: 4 to 6 servings
4 pounds pork loin ribs cut Chinese style or baby-back ribs

For the marinade:

1/2 cup hoisin sauce

1/4 cup honey

2 tablespoons oil

1 scallion, finely chopped

1 tablespoon rice wine vinegar

1. Combine the marinade ingredients in a medium bowl and blend well. Place the ribs in a jumbo plastic sealable bag. Add the marinade to the ribs and marinate in the refrigerator for 2 to 24 hours, turning occasionally.

2. Preheat the oven to 325 degrees. Place the ribs on a piece of foil large enough to

wrap tightly without any holes. Place the package in a large roasting pan and bake for 1 hour. Or alternately, place the ribs in a roasting pan and cover well.

3. Remove the ribs from the oven. Remove the ribs from the foil, drain and reserve the juice and place in a dish.

4. Prepare the barbecue for medium-heat grilling. Grill the ribs about 3 inches from the flame for 5 to 7 minutes on each side or until they reach the desired doneness, basting occasionally with the remaining marinade, making sure they do not burn. Place on a serving platter and serve with the reserved juices, if desired.

Advance preparation: This may be prepared one day ahead through Step 4, covered and refrigerated. Remove from the refrigerator 1 hour before grilling.